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BY

DR. W. S. RICE, ADAMS, N. Y.

READ MY LETTER

Nov. 28, 1911.

Dear Doctor; - I should be pleased to meet you face to face to express my thanks and give you a good handshake, but inasmuch as I cannot I will be satisfied in telling all who are afflicted with rupture that the RICE METHOD cures. Such a treatment as yours should be known far and near.

You will remember that mine was a bad Scrotal Rupture of eighteen years standing. Your price was in my easy reach. I could use the Treatment right at home while attending to my daily work, and I never lost an hour. No one but a rupture sufferer can realize my feeling of gratitude and what the cure means to me.

You may publish this letter and print the fact of MY CURE by the RICE METHOD in big letters.

Sincerely Yours,

Aurora, Ill. R. D. No. 4, Box 52.

JOSEPH KAUTENBERGER.

¶ All who are ruptured should get the benefit of Dr. Rice's advice and treatment at once.

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Letter of Jan. 25, 1906.

"Will say I am confident that Dr. Rice's Truss and Lymphol will do all that he claims for them. I did not hold up on anything. I am a painter and paper hanger by trade and I climbed and swung my ladders like the husky old fellow that I am. The Truss was always easy and stayed in place, a thing that no other Truss would do when it came to hard reaching and stretching. I wore the Truss some time after being cured so as to be safe, but I took it off at least two years ago and I believe the cure to be permanent.

I worked on an extension ladder today, and am over seventy-five years old. Have tried many trusses but Dr. Rice's puts them all out of business."

C. E. FERGUSON

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I received a letter from Mr. Ferguson only a few weeks ago stating he was still well and happy and had no further need of a truss. These are only two of the many who have used my Treatment with success. I should be glad to advise all who are afflicted with rupture just how they, too, may be cured and be done with truss wearing for all time. Both of these Gentlemen will be willing to answer all inquiries as to their experience if a self-addressed envelope is enclosed. Send all orders or letters of inquiry as to the price of my Method of Treatment to

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## Maquon Lodge No. 530.

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Meets in regular communication the First and Third Mondays of each month. Visiting brethren welcome.

J. E. Shearer, W. M.

G. G. Shearer, Sec.

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## Maquon Lodge No. 256.

I. O. O. F.

Meets every Wednesday evening. Visitors cordially invited.

F. J. Housh, N. G.

J. E. Shearer, Sec.

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## Maquon Lodge No. 171.

K. of P.

Meets in their Castle Hall every Thursday night. Visiting brethren always welcomed.

C. L. Hayes, C. C.

C. F. Maple, K. of R. and S.

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## M. W. A. Camp No. 3618

Meets the second Tuesday of each month in the K. of P. Hall. If you find it hard to pay interest on the mortgage and meet the every day living expenses of your family, how do you suppose your wife could pay the interest and keep the family together if you should happen to die? A certificate in the Modern Woodman of America furnishes the means by which the wife can keep the family with her. Are you a member? John Finney Consul. L. A. Wheeler, Clerk.

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## **Good Will Chapter No. 184.**

Order of Eastern Star.

Meets Second and Fourth Tuesdays in each month in Masonic Hall.

Winifred Housh, W. M.

Florence Thurman, Sec.

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## **Maquon Rebekah Lodge No 707**

Meets in Odd Fellow Hall the First and Third Tuesday in each month. Visitors always welcome.

Rozina Darnell, N. G.

Georgia Allen, Sec.

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## **Bertie Lenore Temple No. 10.**

Pythian Sisters, Maquon, Ill.

Meets the First and Third Fridays of each month in K. of P. Hall. Visiting sisters and brothers always welcome.

Florence Housh, M. E. C.

Anna Stonesipher, M. of R. C.

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## **R N of A Camp No 6386**

June Camp

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## Maquon Ladies Cemetery Association.

Organized 1900.

Incorporated, under statutes for establishing and maintaining  
cemeteries, 1905.

Funds in charge of a board of six trustees.

Income accrues from investment of perpetual fund and  
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Florence Thurman, Secretary.

### **COOK BOOK.**

First edition, three hundred copies, 1905.

Second edition, three hundred copies, 1907.

Third edition, copyrighted, four hundred copies, 1912.

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# MAQUON COOK BOOK.

THIRD EDITION.  
REVISED

ISSUED BY THE LADIES OF THE  
**Maquon Cemetery Association.**

*The Maquon Ladies Cemetery Association, Incorporated  
under the State Laws of Illinois, August 20, 1903.*

- - TRUSTEES. - -

*Elsie Hartsook, President.*

*Viola Foster, Vice President.*

*Amelia Barbero, Treasurer.*

*Florence Thurman, Secretary.*

*Sarah Bearmore*

*Prudence Grabill.*

*Joe Paul, Sexton.*

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# Breads.

## STARTER, LIGHTNING YEAST.

Soak 1 cake of yeast until perfectly soft with enough water to cover well. Boil 6 small potatoes in enough water to make a pint when done. Add to this potato water 3 table-spoons of granulated sugar. Let cool to luke warm, then add yeast foam. Prepare this at noon and let rise till evening, then take half of it to mix bread and put remainder away in a glass fruit jar in a cool place and use it to start again. Proceed with saving water from your potatoes for dinner as before, always adding three tablespoons of sugar. Never add salt to the potato water. By following this exact you will never have to go to your neighbors for a starter. —Mrs. Florence Thurman.

## BREAD.

Use for four loaves of bread six quarts of Jennison's Best flour, one cake of yeast foam, one quart of luke warm water. Dissolve yeast in little warm water, pour the yeast into one quart of rich luke warm potato water, add one tablespoon salt and one of sugar, flour enough to make a thick batter, set in warm place to rise. I make this sponge at noon and mix into one large loaf next morning, let rise and knead down once, let rise again, make into loaves, let rise twice their size and bake in moderately hot oven. —Mrs. Maud Ouderkirk.

## VIENNA ROLLS (Heat 90 degree.)

Two cups flour, one cup milk, one cake compressed yeast dissolved in one-fourth cup of water, one egg, one table-spoon butter, one tablespoon each of salt and sugar. Heat milk luke warm, beat all together at noon, let rise from four to six hours, roll out and cut with biscuit cutter, butter and fold over, let rise again. —Mrs. Ida Howard.

## FRENCH ROLLS.

Two cups of light dough, one tablespoonful of sugar, two

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 tablespoonsful of melted butter, one egg; roll thin, cut small squares of butter and lap over; let them raise and bake in a quick oven. —Mrs. W. Prall.

## BISCUITS.

Four teacups of flour, a little salt and four teaspoons baking powder sifted together, then rub thru flour two tablespoons of lard and mix to a soft dough with one and one-half teacups of sweet milk. Bake in hot oven. —Bert Smith.

## MAPLE'S BISCUITS.

One quart of flour, two tablespoonsful of lard, three heaping teaspoonsful of baking powder, one-half teaspoon soda, enough thick sour milk to mix. Sift baking powder, soda and flour together, rub lard well into it, then mix with sour milk: cut small and bake in a hot oven. —C. F. Maple.

## BAKING POWDER BISCUIT.

One quart of flour, one pint of rich cream, two heaping teaspoonsful of baking powder, salt, roll out, and bake in a quick oven. —Mrs. Elizabeth Walter.

## CREAM MUFFINS.

Yolk of two eggs well beaten, one-half cup of milk, one-third cup of butter, one-half teaspoon of salt, stir into one pint of flour sifted with three teaspoonsful of baking powder. Add beaten whites of eggs last. Bake in hot muffin pans quickly. —Mrs. J. Shearer, Galesburg.

## OATMEAL GEMS.

One pint of cooked oat meal, one pint of sweet milk, two eggs, two tablespoons of melted butter, one teaspoon of baking powder, flour enough to make stiff batter: have gem pans well greased and hot. —Elizabeth Green Westerfield, deceased, Chicago.

## STEAMED BROWN BREAD.

Two cups sweet milk, one cup sour milk, two cups corn meal, one cup flour, one and one-half cups molasses, one teaspoon soda, a little salt. Fill baking powder cans half full after being well greased, steam three hours. —Gertrude Calhoun, Indianola, Iowa.

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BOSTON BROWN BREAD.

One cup of sour milk, one-half cup of molasses, one teaspoon of soda, two cups graham flour, salt. Steam in quart tin cans one hour and bake ten minutes.—Mrs. F. P. Hurd.

## PAN-CAKES (Family of six.)

Break one egg into a basin, then put in one teaspoon of salt, one teaspoon of soda, one pint of water, one pint of buttermilk, two cups of corn meal, one cup flour.—Mrs. C. A. Walker.

## JOLLY BOYS.

Mix and sift together three cups of rye meal, one cup of flour, one-half cup Indian meal, one-fourth teaspoon powdered cinnamon, one-half teaspoon of salt, two teaspoons of baking powder and two tablespoons of sugar. Add one egg well beaten, two tablespoons of molasses and sufficient cold water to make a thick batter. Drop by small spoonful in a kettle of smoking hot fat and cook till brown.—Mrs. Howard Hartsook.

## APPLE FRITTERS.

Beat two eggs until quite light, then add one cup of milk, a little salt, enough flour to thicken to about the consistency of cake dough and two teaspoons of baking powder. Slice apples, or chop them, and stir them in this batter, fry in hot lard. To be eaten with syrup.—Mrs. Barnwell, Elgin.

## DR. TILDEN'S BREAD.

One quart flour, salt sufficient, heaping teaspoon baking powder. Make into biscuit dough by using unskimmed milk. Mix with whole wheat flour and bake thoroly.—Mrs. A. H. Barbero.

## CORN BREAD.

Two heaping cups of Indian meal, one cup of flour, pinch of salt, two tablespoons of white sugar, two teaspoons of baking powder, sifted together, three eggs beaten very light, one tablespoon of butter, melted, two and one-half cups of sweet milk, pour into meal and beat hard. Bake quickly and steadily for twenty minutes. This may seem too thin but will be stiff enough when baked.—Arlina Buell, Topeka, Kas.

## CORN BREAD.

Three teacups sour milk, three teacups of meal, one teaspoon of soda, one tablespoon of lard, two eggs, one tablespoon of salt. Bake in a hot oven.—Mrs. Lodema McGirr, deceased.

## GRAHAM GEMS.

Two cups of buttermilk, level teaspoon of soda, two teaspoons of salt, one-half cup of sugar, two teaspoons of baking powder stirred in the graham, make very stiff and bake in gem pans in very hot oven. —Mrs John Forquer.

## CORN BREAD

Three fourths cup of corn meal, one half cup of flour, two tablespoons of sugar, three fourths cup of sweet milk, one half teaspoon baking powder, one half teaspoon salt, one teaspoon butter, one egg.—Mrs. Jack Maher, Elmwood.

## CORN BREAD

Beat two eggs, one half cup sugar, three cups sour milk, one half cup lard, scant teaspoon soda, little salt, one half flour and one half meal, stir the thickness of cake.—

Raymond Housh.

## CORN BREAD OR JOHNNY CAKE

One cup of corn meal, one half cup of flour, one large tablespoon of lard, one tablespoon of sugar, one tablespoon baking powder, one teacup of sweet milk, little salt or add one half cup of sugar and bake in gem pans.—Anna Child, Calif. Deceased.

## GRAHAM BREAD

One quart sour milk, two round teaspoons soda, two teaspoons salt, one cup New Orleans molasses, two tablespoons brown sugar, four coffee cups graham flour sifted, four coffee cups wheat flour sifted. Bake one-half hour in slow oven — Mrs. O. C. Melton

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# MEATS.

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## TO BOIL EGGS, SOFT.

Have water boiling rapidly, drop eggs in gently and boil three minutes. —C. E. Hartsook.

## CODFISH AND EGGS.

We have ham and eggs, why not codfish and eggs as well. Properly soak and pick the fish to pieces and to each cup of fish put in two eggs and beat well together and drop from a spoon into hot butter and fry a nice brown on both sides. —Mrs. Louisa Dunn, deceased, Chicago.

## EGG LUNCH.

Slice nine hard boiled eggs in a dish then put one tablespoon of butter in pan and slightly brown, add level teaspoon of flour, stir smooth and add one cup of cream, season with salt and pepper, when done pour over the eggs and serve cold. —Eliza Jobes, Abingdon.

## OYSTER STEW.

One pint of milk (let boil) one half pint of oysters, cook till oysters float. Season to taste. —Wm. Belden.

## TO FRY OYSTERS.

Take large fresh oysters roll in cracker dust salted and dip in well beaten egg, then again in cracker dust and pat out with hands and fry brown in hot skillet in butter or lard —Obe Swearingen.

## ESCALLOPED OYSTERS.

Take one quart of oysters and one pint of milk; put on stove and cook together. When it boils thicken with cracker crumbs and add plenty of butter, pepper and salt. Pour into a dish, putting bits of butter on top and bake a nice brown. —Nora Walter, Galesburg.

## SPARE RIBS AND KRAUT.

Take sufficient spare ribs and saurer kraut put on to boil. Boil until the ribs are tender but if the ribs require more



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than two hours, boil them awhile before adding kraut.—Emanuel Regnold.

### A FAVORITE DISH OF MINE.

Take fresh spare ribs, back bone or smoked ham, boil tender. About one hour before time to serve put on dried apples sufficient for a meal to boil, when done put some of the stock on apples and make drop dumplings and drop in with the apples, add the meat, let all cook together until the dumplings, are done, then serve. — G. P. Burnett

### BAKED FISH.

Dress, wipe dry and salt a large fish. Fill with one cup of bread crumbs in which has been minced a lump of butter the size of a hickory nut, a pinch of salt and pepper and moisten with milk. Fill and bake. Cover until tender then remove cover and brown.—Jane Richardson, deceased.

### RABBIT PIE.

Clean two young rabbits, cover with boiling water, add an onion cut fine, season to taste and simmer slowly until tender. After removing bones place in a baker, thicken gravy with flour, cover with rich biscuit crust and bake one half hour.—Mrs S. C. Burnett

### BAKED FISH

To dress any kind of fish, scald very carefully inside and out, remove the skin, wipe dry, rub the salt and pepper in thoroughly, let stand an hour at least, over night is better. When preparing for the oven rub in all the flour it will moisten, then spread with butter. Keep water in the bottom of pan almost to top of rack. Bake three hours, the last hour with damper open. Use covered pan.—Mrs. A. S. Potter Galesburg.

### TOMATO SOUP.

One pint of tomatoes, one and one half quart of water, let boil, then add one and one half quarts of milk and put part cream if you have it. When it has boiled and ready to take off of the the stove add butter and salt and pepper. Be sure and stir well while adding milk. —Judson C. Briggs.

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### CHICKEN POT PIE.

Two cups flour, one teaspoon salt, two teaspoons baking powder, two tablespoons melted shortening, one egg beaten light, one cup milk. Pour the stewed chicken with thickened gravy into a dripping pan, drop in the dumplings and bake until well browned which will be about thirty minutes. Better and more wholesome than when boiled. -

Mrs. Wash. Simkins.

### PRESSED CHICKEN.

Cut up two young chickens, season with salt, black pepper and butter about size of an egg, stew slowly until the meat will drop from the bones, chop meat fine, add liquor and press into a mold. It is delicious sliced thin for picnic or luncheon sandwiches.—Mrs. Elnora O. White, Whitesville, New Jersey.

### CHICKEN PIE.

Stew chicken until tender, seasoning well. Remove bones. Line a pan with rich biscuit dough. Put in a layer of chicken then pieces of dough, previously baked, then more chicken. Pour over it the stock the chicken was cooked in. Cover with crust with an opening in center and bake well done.—Mrs. W. A. Housh.

### OLD VIRGINIA DISH (Brunswick Stew.)

Cut up a young chicken and put on to stew, put in one quart of lima beans, six large ripe tomatoes, cut fine three ears of sweet corn from the cob, three spoonsful of butter and one spoonful of flour rubbed together to thicken, season with salt and pepper to taste.—Mrs. Josephine Wells.

### CHICKEN PIE.

Make a crust a little richer than good biscuit dough, cook chicken well done, pick from the bones. Line a pan with the crust, then put in chicken with small pieces of the dough and more chicken on that. Then take the stock the chicken was cooked in and fill the pan full, put on the top crust and bake well done.—Mrs. Elizabeth Walter.

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### SPRING CHICKEN IN OCTOBER.

When young chickens get too old to fry, they are nice prepared in the following manner. Put two large spoonful of butter, or lard and butter, in a roasting pan, pepper and salt the chicken and turn in flour as you would to fry, put in the pan and almost cover with sweet milk, put on the cover and roast for about an hour or until tender. When done lift out the chicken, turn in a spoonful of flour and a pint of milk and boil on top of the stove. This makes a nice sauce. — Mrs. Edna L. Hughes.

### ENGLISH TOAD IN THE HOLE

Make a nice batter in the following way: take four large tablespoons of flour and sift it into a basin with a pinch of salt; make a well in the center and mix in two well beaten eggs and enough milk to bring the mixture up to the consistency of thick cream. The milk must be added very gradually as the batter must be absolutely free from any lumps. Set it aside for an hour or so. Take a pound and a half of beefsteak and a nice kidney cut in conveniently sized pieces for serving, season with pepper and salt, lay at the bottom of a well greased pie dish. Beat up the batter again, pour it over the meat, bake for an hour and a half. If liked mushrooms and oysters can be added. — Eliza Payne.

### CHICKEN PIE WITH OYSTERS

Prepare and disjoint a nice fat chicken; put in a vessel, cover with water, season highly with salt and pepper and stew until it begins to get tender. Line the sides of a deep baking dish with a nice crust, remove the largest bones from the chicken and place a layer of the meat in the crust. Dredge it with flour, then add a layer of oysters, with salt, pepper and bits of butter and so on until all are used. Pour in half of the gravy and some oyster liquor. Cover with top crust and bake one hour. — Belle Wheeler, Galesburg.

### BEEF OR CHICKEN CROQUETTES

Take cold roast beef or boiled beef or chicken, chop fine and to a pint of chopped meat add one beaten egg and a pinch of salt. Make into cakes and roll in bread crumbs, fry

to a light brown in mixed butter and drippings of lard. Serve hot. If the meat is dry it will be improved by adding a little gravy.—Abbie Dickson.

### BEEF OMLET

Three pounds beef chopped fine, three eggs beaten, six crackers rolled fine, one tablespoon salt, one tablespoon pepper, one tablespoon melted butter, sage to taste. Mix well and make like a loaf of bread, put a little water and bits of butter into the pan, invert a pan over it, baste occasionally, bake an hour and a quarter and when cold slice very thin.—Miss Inez Burnett.

### CREAMED SALMON.

Drain the liquor from a can of salmon. Add a lump of butter, salt and pepper to suit taste, set over fire to heat. Beat smooth a spoonful of flour with a teacup of milk, add to the heated liquor and when all is thoroughly hot add salmon, set on back of stove to let salmon gradually heat through. Remove to a deep platter and serve while hot. A teaspoonful of lemon juice improves it for some peoples taste.—Mrs. Cobb.

### MY MOTHER-IN-LAW'S RIB PIE.

Chop spare ribs into small pieces, stew until tender with plenty of gravy, salt and pepper; line a dripping pan with a biscuit dough made a little richer than for biscuits, put in a layer of the ribs with the gravy, then little pieces of the dough and cover with dough the top layer being sure to have plenty of liquid. Bake and serve warm with a little gravy to pour over when served.—Mrs. E. L. Housh.

### RECEIPT

To fry beefsteak so it will be nice and tender and sweet you must have your frying pan with fat in it red hot; place your meat in and turn when heated thru, allowing it to remain on this side until it is thoroughly heated, then take out, salt and pepper to suit taste.—E. R. McWilliams

### SCRAPPLE

Clean the hog's head nice. Put the jowles in the sausage.

Cook the heads till the meat falls from the bone. For two or three heads, use at least two gallons of water, when they are tender, take the meat from the bones, return the meat to the water in the kettle, salt to taste, stir in corn meal the same as making mush; stir all the time and have as thick as can be stirred with comfort. Let boil rather fast for half an hour stir every five minutes. Then set on top of stove, let boil two hours and stir occasionally. Turn out in pans to cool. Fried for breakfast it takes the place of meat and potatoes. —Mrs. Margaret E. Alexander.

### IRISH PIE

Line a pudding pan with paste, chop two pounds cooked cold meat, place in dish and season with onion, salt and pepper, pour over it one fourth pint of gravy, have cooked and mashed one quart of potatoes seasoned, cover the meat nicely with the potatoes like a crust, garnish with butter put in oven and bake until nicely browned. —Maggie Housh.

### MEAT AND POTATO PIE

Peel two pounds of potatoes and slice or chop not too fine, cut up one to two pounds cold cooked meat, lean and fat together. Place potatoes in pudding pan with one fourth pint of beef gravy, season with pepper and salt. Add two medium sized onions sliced, place meat over potatoes, few more potatoes over meat and some butter or dripping on these potatoes. Put paste over top with hole in center, thru which pour a little beef stock once or twice while cooking. Bake in a hot oven three fourths of an hour. —Flora Clark.

### MEAT LOAF

Three pounds of best round steak, one half pound breakfast bacon, two eggs, three medium sized crackers one small slice of dry bread, one cup of milk, butter size of an egg, salt and pepper to taste. Grind or chop the steak, bacon, crackers and bread, mix with the egg milk and butter, form in a loaf or place in a mold and bake two hours. —Mrs. Clara Burkhalter, Peoria Ill.

### VEAL LOAF

Three pounds of veal chopped fine, one half pound of salt pork, chopped; six large crackers rolled fine, two eggs well

beaten, one teaspoonful salt and one teaspoon pepper. Bake in slow oven about one and one half hours.—Mrs. Townsend, Avon.

### PAN-BROILED BEEF

Have sirloin steak one large or two small pieces an inch or more in thickness. At ten minutes or less before the meal is to be served have iron skillet hot, put in two cubic inches of suet cut up fine (or two tablespoons chopped) when this fat and skillet smoke blue, put in meat. Let cook two minutes, turn, cook same, turn again same time, turn again for final two minutes, take up on hot platter salt and pepper, butter if you like. Pour a small quantity of water in skillet, serve this gravy from hot bowl. If clock is not convenient, sing a stanza of America to each turn.—Mrs. C. E. Hartsook.

### ROAST TURKEY SAGE DRESSING.

Dress and rub turkey inside and out thoroughly with salt, preferably two or three days before cooking, as your turkey will be more tender and better seasoned. Have your oven so hot that the turkey will begin to brown at once. Use as large a dripping pan as your oven will accommodate. Place turkey in pan with about three pints of hot water, a teaspoonful of salt. Baste well and often by dipping stock from your roasting pan over turkey, as the moisture of your turkey, when serving depends largely on basting. The more often basted the more juicy will be your roast and you will not have that very general complaint that roast turkey is too dry. When thoroughly browned, cover with asbestos paper or another pan, that it may not brown further. Allow about twenty-five minutes to the pound for a two-year-old bird. If one year old it does not take so long. Use your own judgment, as this depends somewhat on the heat of your oven. After your turkey is nicely and evenly browned cook slowly the remainder of the time. Put your giblets with the neck, in a kettle with three pints of water, one teaspoonful of salt and one tablespoon of butter. Cook until tender, remove from stock and chop fine for gravy. When your turkey is done, remove it from pan, and if too much fat, pour off until you have about one pint of drippings left. Place pan on top of stove and add giblets and about one tablespoon of flour, stir all well to-

gether and add enough hot water to make gravy the right consistency. Scrape all the articles from the roasting pan while stirring, as by so doing the flavor of your gravy is greatly enhanced. Salt and pepper to suit taste.

For Dressing—Break up as much stale bread as you desire for dressing, cover with cold water. When soft squeeze dry and add salt, pepper and pulverized sage to suit taste, pour over stock in which giblets were cooked and add enough drippings from turkey to suit taste. Mix well and place in turkey about one and one-half hours before it is done; cover the openings with floured cloth and stick on with toothpicks. Put turkey back in oven and proceed to cook slowly until tender. If you have more dressing than will fill your turkey, steam over boiling water.—Mrs. F. Thurman.

### SAUSAGE.

One teaspoon of salt to each pound of meat, one small teaspoon of pepper to every two pounds of meat, one tablespoon of sage to every four pounds of meat. Season and then grind.—Flora B. Clark.

### EGG SOUFFLE.

One cup grated cheese, one cup milk, yolk of four eggs, one tablespoon butter, one tablespoon flour, salt and pepper. Cook till thick, when cold add whites of four eggs well beaten, put into greased pan and bake one-half hour.—Alma Bailey, Leesburg, Ohio.

### MACARONI AND CHEESE.

Boil one-fourth pound of macaroni twenty minutes, then drain through cullender, pour cold water over same. One-fourth pound grated cheese. Put one layer of macaroni, then cheese, repeat until dish is full. One tablespoon of butter, one cup of milk, one tablespoon of flour. Cook until consistency of thick cream, pour over macaroni and cheese. Melt two tablespoons of butter and stir thick with dry bread crumbs, put on top and bake until brown.—Mrs. F. P. Hurd.

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# CAKES.

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## SUGAR COOKIES:

Two cups of sugar, one-half cup sour cream, one cup butter, two eggs, one half teaspoon soda; mix and roll.—Mrs. Mary Simkins.

## SUGAR COOKIES

Two cups of sugar, one cup of flour, one cup sour cream; teaspoonful of soda dissolved in cream, two eggs, flour to mix to stiff dough, roll thin, sprinkle with sugar, roll it lightly and bake in quick oven.—Mrs Lucy Thurman, Knoxville.

## SUGAR COOKIES

Three cups of sugar, one cup of lard, three eggs, half teaspoon of salt, one cup of sour milk, one heaping teaspoon of soda dissolved in the milk, one tablespoonful of vanilla or two teaspoonsful of lemon and a little nutmeg, flour enough to make a stiff dough, work the flour in slow so as not to get it too stiff as it will make the cookies tough. Roll out very thin and bake in a quick oven. These are crisp and will keep a long time.—Edna Hurd Traeger, Peoria.

## GOOD COOKIES.

Two cups sugar, one cup lard, one half cup water, two eggs, one teaspoon soda, four cups flour, flavor with lemon.—Miss Mattie Hobkirk.

## COOKIES

Two cups of butter creamed with one cup of butter, three eggs, one cup of sweet milk, three cups flour sifted with two teaspoons baking powder, one cup chopped raisins, flavor with nutmeg.—Cassie McWilliams.

## COCOANUT COOKIES.

One cup grated cocoanut, one and one-half cups sugar, one-half cup milk, two eggs, one large teaspoon baking powder, one-half teaspoon extract of vanilla and flour enough to roll.—Mrs. Hattie Moore.



## COOKIES

One cup of butter, two cups of sugar, one third of a nutmeg, one teaspoon of soda dissolved in three tablespoons of sour milk, three eggs.—Mrs. M. M. Kenyon, deceased.

## COOKIES

Take four fresh eggs and beat them thoroly, two cups of sugar, one cup butter, mix them together until very light and smooth, then add one teaspoon extract of lemon and four cups of flour which has been sifted three or four times with two heaping teaspoons of baking powder. A little more flour will be needed to make the dough easily handled. Do not add either milk or water. Bake in a quick oven. These cookies are excellent.—Mrs. Louisa B. Williamson.

## OATMEAL COOKIES.

Two cups of flour, two cups of oatmeal, one cup of sugar, one half cup of butter, two eggs, one teaspoonful of cinnamon, one tablespoonful of baking powder, one teaspoonful of soda dissolved in three tablespoonsful hot water, one cupful of chopped raisins.—Mrs. Mary Jones.

## CRULLERS.

One egg, piece of butter size of walnut, two thirds cup of milk, one cup sugar, two teaspoons baking powder, a pinch of salt and nutmeg, flour to roll.—Kate Warren.

## TO MAKE HERMITS.

One and one-half cups C. sugar, one cup butter, one cup sour cream, one teaspoon soda dissolved in cream, three eggs (whites and yolks beaten separately) one and one half teaspoons cinnamon, pinch of salt, three cups of flour, one cup English walnuts, two cups seeded raisins; drop in a spoonful at a place in a dripping pan; bake in hot oven.—Mrs. Susie Westerfield, Chicago.

## DROP CAKES.

Two cups sugar, one cup molasses, one cup water or milk, two teaspoons baking powder, flour to make stiff batter, drop a tablespoonful in a place in a dripping pan.—Elizabeth Howard, East Galesburg, deceased.

## SWEET CRACKERS.

Two and one-half cups light brown sugar, one pint sweet milk, one cup lard, two eggs, five cents worth of baking ammonia, five cents worth of lemon oil or vanilla avoring if you choose; flour to roll, cut in squares to bake —Mrs. G. L. Simkins, Rapatee.

## FRUIT AND NUT COOKIES.

Two cups brown sugar, one cup chopped nuts, one cup chopped raisins, one cup sour cream, one-half cup butter, scant, three eggs beaten separately, whites in last, one teaspoon cinnamon, one-fourth teaspoon nutmeg, one teaspoon soda in cream, one teaspoon baking powder sifted in flour. Make stiffer than cake and drop small pieces into pan and don't have them touch. Good, and will keep if under lock and key. —I. J. Rambo.

## OATMEAL COOKIES.

One cup of sugar, one third cup of butter, two cups of oat meal, three cups flour, one cup of chopped raisins, one teaspoon soda in a tablespoon hot water, one teaspoon cinnamon, two eggs, one teaspoon baking powder. —Mrs Lucinda Jones.

## FROSTED CREAMS.

One cup of black molasses, one cup of brown sugar, one cup of lard, one cup of water, one heaping teaspoon of soda, yolks of four eggs, save the whites for frosting. Bake in cakes the size of a dripping pan, frost and when cold cut in cakes the size you like —Mrs. Sarah Wallick, Knoxville, Ill.

## ARTISTIC COOKIES.

Three beaten eggs, one cup of sugar, three fourths cup of shortening one-half teaspoon of cinnamon, one and one-half cups of chopped raisins, one half teaspoon of soda, two cups of flour, one fourth teaspoon of baking powder, two cups of rolled oats, a little salt. Drop teaspoonful at a time on buttered pans; have oven hot. —Mrs. Gertrude Gullett, deceased.

## GINGER CREAMS.

One cup of sugar, one cup molasses, good one-half cup of

lard, good one-half cup of hot water, one teaspoon soda dissolved in hot water, one tablespoon ginger, just flour enough to roll. Frost with the boiled frosting.—Barbara Swadley, Rapatee.

### GINGER CREAMS.

One cup sugar, one cup butter, one cup molasses, one-half cup buttermilk, yolks two eggs, one teaspoon each of cinnamon, ginger, cloves and nutmeg, two teaspoons soda dissolved in one tablespoon good vinegar; add flour enough to mix soft and roll out one-half inch thick. Bake in a hot oven and cover with boiled frosting.—Mrs. George Elliot.

### GINGER COOKIES.

Two cups of sugar, one cup of shortening, two cups of molasses, two eggs, one-half cup sour cream, two tablespoons of ginger, one teaspoon soda, dissolve in boiling water.—Mrs. Chas. D. Way, Rapatee.

### GINGER COOKIES.

Three cups flour, one tablespoon soda, one cup sugar, one tablespoon ginger, one teaspoon salt, one teaspoon cinnamon, one cup lard or butter, two cups molasses, one cup of buttermilk or sour milk and one teaspoon strong vinegar. Mix thoroly and add enough flour to roll out in shape. These cookies keep splendidly and are soft like bakers cookies.—Mrs. F. H. Harper.

### GINGER COOKIES.

One cup sugar, one cup molasses, three-fourths cup lard or butter, two eggs, one-half cup sour cream with two teaspoons soda, one teaspoon each of cinnamon and ginger, flour to roll.—Mrs. Robert Harper.

### GINGER COOKIES.

One cup of lard and butter mixed, one cup sugar, one cup molasses, one cup sour milk, one heaping teaspoon soda, two eggs, one tablespoon ginger, flour to roll.—Mrs. Howard.

### GINGER COOKIES.

One cup sour milk, one cup brown sugar, two cups molasses, two eggs, two teaspoons ginger, two-thirds cup short-

ening, two teaspoons soda, one teaspoon vinegar, flour enough to roll.—Mrs. Hattie Davis.

### GINGER COOKIES.

One cup of butter, one cup sugar, one cup molasses, one egg, one tablespoon soda, one tablespoon ginger; mix very very stiff and sprinkle with sugar before baking.—Mrs. Salina Clark.

### GINGER COOKIES.

One cup of sugar, one cup molasses, one cup butter, three eggs one tablespoon ginger, one teaspoon cinnamon, one teaspoon soda; dissolve soda in a little warm water and stir into the molasses; flour enough to roll, bake in a quick oven.—Mrs. Elma Shearer.

### MOTHER BRIGGS' GINGER COOKIES

One cup of New Orleans molasses, one-half cup of brown sugar, two-thirds of a cup of sour milk, two tablespoons of ginger, one teaspoon of salt, one heaping teaspoon of soda. Make a soft dough.—Mrs. Lizzie Briggs.

### SOFT GINGER BREAD.

One cup of New Orleans molasses, one-half cup sugar, one-half cup of lard, two and one-half cups of flour, two teaspoons of soda in one cup of boiling water, one teaspoon of cinnamon, one teaspoon of cloves, one teaspoon of ginger, two eggs well beaten and one-fourth teaspoon of salt.—Mrs. G. S. Sutherland, Galesburg.

### SOFT GINGER BREAD.

One cup lard and butter, one cup Orleans molasses, one cup sugar, one tablespoon soda, two tablespoons cinnamon, two tablespoons ginger, one cup boiling water, two eggs, a pinch of salt, five scant cups flour with two teaspoons baking powder in flour. The best part of this is the batter will keep two weeks and can be baked on the shortest possible notice in jem pans.—Mrs. Asa Rambo.

### GINGER BREAD.

One cup of sugar, one cup of butter or lard, one egg, one cup of molasses, one heaping teaspoon of soda dissolved in

one cup of sour milk, one teaspoon of cloves, one teaspoon of nutmeg, one teaspoon of ginger, one teaspoon of cinnamon, two and one-half cups of flour, add one pound of raisins if desired. Bake in slow oven.—Mrs. Fred Traeger, Peoria.

#### GINGER BREAD.

One-half cup of sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour milk, tea or coffee, one teaspoon of soda in two cups of flour, one teaspoon of ginger one well beaten egg.—Jennie M Bennett.

#### GINGER BREAD.

Three pints of sugar, scant pint of butter, one quart of sour milk (not buttermilk) two tablespoonsful of soda, one tablespoon of pulverized alum, two tablespoonsful of ginger, flour to make as stiff as cooky dough; keep in a cool place and bake as needed. Roll to about an inch thick, the size of a bread pan and bake. Cut in squares to be eaten warm.—Mrs. Mary E. Darnell, Atlanta, Mo.

#### NUT BREAD.

One cup granulated sugar, one egg, one cup sweet milk, three cups flour, four teaspoons baking powder, one cup of chopped nuts. Put in greased pan about four inches deep, let raise twenty minutes and bake forty minutes in slow oven.—Mrs. O. C. Bailey.

#### DOUGHNUTS.

Three eggs, one cup sour milk, two cups of sugar, one teaspoon of soda, one tablespoon of lard.—Mrs. A. C. Housh

#### DOUGHNUTS.

One and one-half cups of sugar, one cup sour milk, one teaspoon soda, two teaspoons baking powder, three tablespoons hot lard, two or three eggs, one quart of flour.—Mrs Laura Stoke.

#### FRIED CAKES.

One cup of sugar, one cup sweet milk, two eggs, one scant tablespoon melted lard, three teaspoons baking powder, flour to make stiff dough.—Ada Howard.

## DOUGHNUTS

One pint bowl sugar, four pints of flour (do not put all in at first) butter size of egg worked into sugar, a little salt, one nutmeg, four eggs beat with fork till very light, fill bowl with milk if it runs over will not hurt, six teaspoons baking powder; work with spoon until smooth, turn onto board using all of the flour. Pinch off a piece and try when ever wanted. The dough will keep for two weeks if kept in a cool place.—Sadie Buell, Topeka, Kansas.

## DOUGHNUTS.

Two cups mashed potatoes with butter the size of an egg while warm, one and one-half cups sugar, two eggs, one cup of sweet milk, five cups of flour, five teaspoons baking powder, nutmeg and salt.—Flora Clark.

## RAISED DOUGHNUTS.

Three eggs, one cup sugar, one-third cup of butter, three pints bread sponge, mix with the hand as soft as possible; let it rise, mold again, have the bread-board floured, put the dough on it, roll half an inch thick and cut out, let raise half an hour and fry in moderately hot lard.—Mrs. Prosper Morrison.

## CREAM PUFFS.

Boil together one cup of water, one-half cup of sugar; then add one cup flour, stir all together till it leaves the side of the pan. When cool, add three eggs not beaten, a pinch of soda about the size of a pea; bake one-half hour.

Filling—Take the juice and rind of a lemon, one and one-half cups of sugar, three tablespoons of flour, one and one-half cups water, two eggs; boil till thick and fill puffs.—Mrs N. Belden.

## CREAM PUFFS.

One cup of hot water, one half cup butter, boil together and while boiling stir in one cup of sifted dry flour, take from stove and stir in three unbeaten eggs, stir it five minutes. Drop in tablespoonsful on a buttered tin and bake in a quick oven twenty-five minutes, opening the stove door no oftener than is absolutely necessary and being careful that

they do not touch each other in the pans. This will make twelve puffs.

Cream for above.—One cup milk, one cup sugar, one egg, three tablespoons flour, vanilla to flavor. Stir the flour in a little of the milk; boil the rest; turn this in and stir until the whole thickens. When both this and the puffs are cool, open the puffs a little way with a sharp knife and fill with the cream.—Mrs. Maud R. Newberg, Ottumwa, Iowa.

#### DEVIL'S FOOD CAKE.

One and one-half cups sugar, one-half cup butter, two and one-half cups flour, one-half teaspoon soda in one-half cup of hot water, two eggs, four tablespoons of cocoa dissolved in two-thirds of a cup of coffee flavored with vanilla.

Filling—One-half cup of sweet milk and cream, one tablespoon of butter, one-half cup of sugar, white of one egg, one teaspoon flour.—Josie Kennelly.

#### DEVIL'S FOOD CAKE.

Cream two cups of dark brown sugar, one-half cup of butter, one-half cup each of sour milk and hot water, two eggs well beaten, one teaspoon soda dissolved in hot water, two and one-half cups of flour, two squares of unsweetened chocolate dissolved in a little water on back of stove, mix all together well and bake in layers and put together with boiled frosting(white).—Mrs. Jack Maher, Elmwood.

#### DEVIL'S FOOD.

One-half cup of grated chocolate, one-half cup of sweet milk, one-half cup of brown sugar mixed and put in a double boiler, heat until all dissolved and when cold add the following: one cup brown sugar, scant one-half cup butter, yolks of three eggs, one-half cup sweet milk, one-half teaspoon of soda, two cups of flour, two teaspoons baking powder, one teaspoon vanilla, bake in layers.

Filling—One cup sour cream, one cup sugar, two teaspoon cornstarch, boil and when cool add vanilla and one large cup of chopped walnut meats.—Miss Winifred Housh.

#### ANGEL FOOD.

Whites of nine eggs, one and one-fourth cups of granulat-

ed sugar; beat the eggs, salt and cream of tartar very stiff; add sugar; beat very thoroly; stir in one cup of flour which must be measured after sifting, very lightly; flavor to taste. Bake very slowly about forty minutes.

Filling—One cup of sugar, two tablespoons of cold water, boil until it threads, beat the white of one egg very stiff and pour boiling syrup over. Beat until it looks like mallow.—Mrs. Martin.

### ANGEL FOOD.

Whites of eleven eggs, one and one-half tumblers of granulated sugar, one tumbler of flour, one teaspoon cream of tartar, one teaspoon of vanilla extract. Break the whites of the eggs in a bowl, add a pinch of salt and beat light with an egg beater; sift the sugar three times and stir lightly into the whites; add the vanilla; sift flour four times; add cream of tartar and sift once more and stir lightly into the eggs and sugar. Bake from forty minutes to an hour; don't grease the tin.—Mrs. Della Kemper.

### SPICE CAKE.

One and one half cups of sugar, one-half cup of butter, one-half cup sour milk with one teaspoon soda dissolved in it, three eggs beaten stiff, two cups seeded raisins, one-half grated nutmeg, one teaspoon cinnamon and cloves. Mix very stiff.—Mrs. Nellie McWilliams,

### YEAST FRUIT CAKE.

Two eggs, one coffee cup of yeast sponge, one and one-half cups of sugar, two-thirds of a cup of butter and lard mixed one cup raisins, one-half cup currants, one-fourth teaspoon soda in one-fourth cup of coffee, spices to taste, flour to make a rather stiff batter, let stand for several hours bake in a moderate oven from forty to sixty minutes.—Lucy Shephard.

### FRUIT CAKE.

Three-fourths of a pound of butter, one pound of dark brown sugar, two and one-half pounds of raisins, two pounds of currants, one pound citron, one-fourth pound lemon peel-



ings, one-fourth pound cracked almond, twelve eggs, one-half cup hot water, one teaspoon soda, one tablespoon cacia buds, one pound flour, one teaspoon mace, one tablespoon cinnamon, one teaspoon callander seeds, one tablespoon allspice one tablespoon cloves, one teacup Orleans molasses. Boil fruit in one-half cup of flour, one wine glass of brandy, one wine glass of wine. Stir about one-half hour and bake in a dripping pan. —Mrs. Martin Maher.

### SPICE CAKE.

One-half cup sugar, one teaspoon butter, one cup sour milk one-half cup syrup, one egg, one and one-half teaspoons cinnamon, one and one-half teaspoons, cloves, one teaspoon soda; flour to thicken. —Fay Bearmore.

### FAVORITE SPICE CAKE.

One cup brown sugar, one cup cut raisins, one-half cup of butter, one-half cup sour milk, one level teaspoon soda, two whole eggs, one-half teaspoon of cinnamon and a dash of nutmeg, one and one-fourth cups of flour.

Frosting- One-half cup of sugar; cook until it threads from spoon; set off and let cool. Beat the white of one egg to stiff froth, stir in syrup, add flavor desired. —Mrs. Mattie Bennett.

### SPICE CAKE.

One-fourth cup of lard or butter, two cups brown sugar, three eggs, three cups flour, one cup sour milk, one teaspoon soda, one-fourth teaspoon allspice, two teaspoons cinnamon. —Miss. Jennie McKenney.

### COFFEE CAKE.

One-half cup butter, one cup sugar, two eggs, one-half cup of molasses, one-half cup cold coffee, two cups, flour, one teaspoon soda in coffee, one teaspoon cloves, one teaspoon mace, one teaspoon cinnamon. —Edna Way.

### COFFEE CAKE

One cup raisins, one cup coffee, one cup sugar, one cup butter, one-half cup molasses; one egg one teaspoon each

cinnamon and allspice, two teaspoons baking powder, enough flour to stiffen.—Mrs. Wilson Harler.

#### COFFEE CAKE.

Two cups sugar, one cup butter, three eggs, one cup cold coffee, two teaspoons baking powder, two teaspoons cinnamon, one teaspoon cloves, one cup currants, three cups flour.—Mrs. Fanny Richard.

#### GERMAN COFFEE CAKE.

One quart bread sponge, one cup sugar, two eggs, one teaspoon each of cinnamon and nutmeg, one pint sweet milk, one cup butter, one-half teaspoon salt, flour to make a soft dough; let it rise, then knead down, roll out an inch thick and put in bread pans and let rise again; brush over the top with beaten egg; sprinkle thickly with sugar, dust with cinnamon, bake.—Mrs G. P. Burnett, Galesburg, deceased.

#### BLACKBERRY JAM CAKE.

One cup of sugar, one-half cup butter, three eggs, four tablespoons of sour milk, one teaspoon each of nutmeg, cinnamon and allspice, one and three-fourths cups of flour, mix and then add one cup of blackberry jam and stir lightly. Bake in layers and spread with jelly.—Mrs. Jennie Milam, Elmwood.

#### BLACKBERRY CAKE.

Two cups of sugar, two eggs, reserving part of the whites for frosting, one-half cup of butter, one large cup of canned berries, drain juice and mash them up fine, two-thirds of a cup of sour milk or cream, a pinch of salt, one-half teaspoon of soda dissolved in the milk, one heaping teaspoon of baking powder sifted with the flour, one teaspoon each of cinnamon, ground cloves, and nutmeg. Beat eggs, butter and sugar together, add other ingredients and enough flour to make as ordinary cake, bake in two layers. If berries have been sweetened use one and one-half cups of sugar.—Mrs. Ollie Kinser.

#### MARBLE CAKE.

One egg and the yolk of another, one-half cup of butter, three-fourths cup of sweet milk, two cups of flour, one tea-

spoon each of baking powder, cinnamon, allspice, cloves and nutmeg. Use the white of one egg for frosting and divide the batter before putting in the spices.—Mrs. D. H. Hartsook, Galesburg.

### MARBLE CAKE.

This is made in separate batters, a dark and a light one. For the dark one take one half cup of butter, one cup of brown sugar, two and one-half cups of flour, one teaspoon of Royal Baking powder, yolks of four eggs, one-half cup of milk, one teaspoon each of extract of cinnamon, cloves and allspice. For the light part take one-half cup of butter, one cup of sugar, two and one-half cups of flour, one teaspoon of baking powder, whites of four eggs, one-half cup of milk, one teaspoon lemon extract. Both batters are made by rubbing the butter and sugar to a cream, adding the eggs, beat a few minutes, then add the flour sifted with the powder, then the extract and milk, mixing into rather firm batter. Bake in quick oven.—Miss Ada Mills.

### RAISIN CAKE.

Whites of three eggs, yolks of one, one and one-half cups of sugar, one-half cup butter, one cup of milk, three cups of sifted flour, three teaspoons of baking powder. Filling—one cup of sugar, yolks of three eggs, one-half cup of milk, butter size of walnut, two tablespoons of flour, one cup of raisins. Cook until as thick as custard.—Mrs. Joseph Shearer.

### SODA CAKE.

Two cups of sugar, one cup sour cream, two eggs, two tablespoons of butter, one teaspoon of soda. Make stiff enough to spread over pan.—Mrs. Sarah E. Selby, Allen, Kas.

### DELICATE CAKE.

One cup of cornstarch, one cup butter, two cups sugar, one cup sweet milk, two cups flour, whites of seven eggs. Rub butter and sugar to a cream, mix one teaspoon cream of tartar with the flour and cornstarch, one-half teaspoon of soda with the sweet milk, add them to the sugar and butter and then add flour and whites of eggs. Flavor to taste.—Mrs. Jno. Holloway.

## SOUR CREAM CAKE.

One coffee cup of sugar, one cup of rich sour cream, two scant cups of flour, one level teaspoon of baking powder, one tablespoon of water in which dissolve one-half teaspoon of soda, one egg, beaten separately, a pinch of salt, flavor with nutmeg.

An excellent layer cake—Take two-thirds of the mixture and bake in two jelly pans and to the remaining batter add one tablespoon of rich sour cream, one of best New Orleans molasses, one-fourth teaspoon of soda, one-third cup of flour, one-third teaspoon of baking powder, a little salt, one teaspoon each of cinnamon and allspice, a small cup of seedless raisins chopped fine, very good without. Put layers together with boiled frosting.—Mrs. D. M. Housh.

## FRUIT CAKE.

One cup butter, one cup brown sugar, one cup Orleans molasses, two eggs one cup sour milk, one teaspoon soda, three cups flour, one cup raisins, one cup currants, one cup figs, one teaspoon cinnamon, one teaspoon cloves; bake in layers. —Eunice Housh.

## FRUIT CAKE.

Two cups of sugar, one cup molasses, two pounds of raisins, two pounds currants, one pint brandy or cider, two teaspoons cinnamon, one teaspoon nutmeg, one pound of butter, ten beaten eggs, two teaspoons baking powder. This is fine.—Mrs Nancy Ward, Tecumseh, Neb.

## FRUIT CAKE.

Two scant teaspoons of butter, three cups brown sugar, six eggs white and yolks beaten separately, one pound seeded raisins, one pound currants, washed and dried, one-half pound citron cut in thin strips, one-half cup cooking molasses and one cup sour milk. Stir the butter and sugar to a cream add to that one-half a grated nutmeg, one tablespoon ground cinnamon, one teaspoon each of cloves and mace; add molasses and sour milk; stir all well, then put in beaten yolks of eggs, a wine glass of brandy; stir well again and then add four cups of sifted flour alternately with the beaten whites of eggs. Dissolve a level teaspoon of soda and stir in

thoroly. Mix the fruit together and sitr into it two heaping tablespoons flour, then stir it into the cake.

Butter two common size baking tins; carefull line them with paper well buttered, and bake in a moderate hot oven two hours. After it is baked, let cool in the pans. Afterward put it in a tight can or let remain in the pans and cover tightly. This cake has been kept eighteen months and can be kept longer.—Mrs. F. J. Walker.

#### FRUIT CAKE.

One cup sugar, one-half cup butter creamed with sugar, one cup molasses, one cup sour milk, one-half cup each of raisins and currants, two eggs, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon each of cloves, allspice and nutmeg, two cups flour. Bake in layers and put together with chocolate filling.—Mrs. Salina Clark.

#### WHITE MOUNTAIN CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one-half cup cornstarch, one cup flour, whites six eggs, a little vanilla, two teaspoons baking powder; bake in layers.

Frosting for above—Whites of five eggs, twenty tablespoons sifted sugar, beaten very light, a little vanilla. Spread between layers and outside.—Mrs. J. E. Holloway.

#### WHITE CAKE.

Three cups sugar, one cup butter, one cup milk, three cups flour, one cup cornstarch, whites of twelve eggs, beaten to a stiff froth, two teaspoons baking powder; cream the butter and sugar together; add starch dissolved in milk then the eggs and flavoring.—Mrs. Lenora Chase.

#### WHITE CAKE.

One cup sugar, one half cup butter, whites of three eggs, one-third cup of milk two cups flour, two teaspoons of baking powder, vanilla. Beat the eggs, butter and sugar to a cream.—Mrs. Harvey Jones.

#### WHITE CAKE.

One and one-half cups sugar, two-thirds cup of butter, work these to a cream, add the whites of five eggs well beaten, stir and beat until light as foam, then add one-half cup

cornstarch which has been dissolved in a little sweet milk, stir in not quite two-thirds cup of sweet milk and two and one-half cups sifted flour with two teaspoons of baking powder; flavor to suit taste.—Mrs. Henry Benfield.

#### WHITE CAKE.

Two cups sugar, one scant cup butter, one cup sweet milk, whites of five eggs, three cups flour, two teaspoons baking powder, flavor to taste. Cream the butter and sugar, add the milk, into this stir the flour and baking powder sifted together, then the whites of the eggs well beaten.—Mrs. Everett Allen, Galesburg.

#### BLACKBERRY JAM CAKE.

One and one-half cups of jam, one cup brown sugar, one-half cup sour milk, one-half cup butter, three eggs, reserve white of one for frosting, two teaspoons of cinnamon, two teaspoons cloves, one teaspoon allspice, one teaspoon soda, three cups flour.—Mrs. Emma Brockelhurst.

#### FRUIT CAKE.

One pound light brown sugar, one pint molasses, one cup butter, ten eggs, one large teaspoon cinnamon, one-half table spoon cloves, one-half tablespoon allspice, one nutmeg, one teaspoon soda dissolved in three tablespoons hot water, one pound each of raisins, currants and figs, one-half pound of citron; put fruit in the sugar and butter, add flour until the spoon will stand up straight; two teaspoons of baking powder, one tablespoon lemon extract. This cake will keep fine.—Mrs. Rachel Boynton, deceased.

#### COMMON FRUIT CAKE.

Cream one and one-fourth cups butter and two cups sugar, add the well beaten yolks of three eggs, one cup sweet milk and the stiffly beaten whites of three eggs. Have ready three and one-half cups sifted flour, sift again with two teaspoons cinnamon, one teaspoon cloves, one teaspoon allspice a pinch of mace and one-half of a grated nutmeg and four teaspoons baking powder, roll one cup of currants and one cup of raisins in a little flour and add the rest to the mixture. Beat well and then add the floured fruit; bake in a

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large loaf a little more than an hour. This makes one large or two small cakes.—Mrs. Oliver Hannah, Knoxville.

#### BLUE GRASS CAKE.

Nine eggs, two cups of sugar, three and one-half cups of flour, one-half cup of water or milk, one cup of butter, three teaspoons of baking powder. Beat the whites of eggs and sugar together, then add milk or water, then flour and baking powder, then the butter beaten to a cream, and flavor. This can be baked as a layer or a loaf cake.—Mrs. Libbie Davis.

#### SPONGE CAKE.

Beat thoroughly the yolks of nine eggs, add to one pound of granulated sugar; beat the whites of the eggs to a stiff froth and add alternately with one pound of flour; grate the rind of two lemons and add the juice of the lemons.—Joshua Boynton.

#### NUT LAYER CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of cold water, two cups of flour, two teaspoons of baking powder; after beating thoroly, add the whites of three eggs beaten to a stiff froth.

Filling for same.—One and one-fourth cups sweet milk, yolks of three eggs or one whole egg, two tablespoons of sugar, butter the size of an egg; dissolve one tablespoon of flour in a little milk, beat with sugar and yolks of eggs; add to the hot milk and cook till it thickens; then add one cup of chopped nuts.—Mrs. G. K. Walker, St Louis, Mo.

#### WHITE COCOANUT CAKE.

Two cups of sugar, two-thirds of a cup of butter, one cup of milk, whites of eight eggs, three teaspoons of baking powder, four cups of flour, two teaspoons of cocoanut in the cake. Frosting—Four eggs(whites), eight teaspoons of cocoanut, sugar, mix.—Mrs. A. C. Housh.

#### CREAM CAKE.

One and one-half cups sugar, one-half cup or one heaping tablespoon butter, two and one-half cups flour, two teaspoons baking powder, whites of three eggs, one cup sweet milk,

Bake in layers, cover and fill with whipped cream. Good and easy made.—Mrs Anna Stonesipher.

#### SEED CAKE.

Beat one egg till light, adding gradually one cupful of sugar and with the egg beater, and one-half cup warm milk, and before mixing add three and one-half cups sifted pastry flour and one heaping teaspoon baking powder. Stir well, then add one-half cup melted butter and one teaspoon caraway seeds. Stir till fine and white. Bake in shallow buttered pan and when cool cut in squares.—Mrs. T. C. Grabill.

#### DELICIOUS CHOCOLATE CAKE.

Whites of eight eggs, two cups of sugar, one cup butter, three cups flour, one cup sweet milk, three teaspoons baking powder. Beat the butter to a cream, stir in the sugar, add the milk then the flour and the beaten whites of eggs. When well beaten divide into two equal parts. Into half grate half a cake of chocolate, bake in layers and spread with custard.

Custard—One tablespoon of butter, one-half pint of milk, let come to a boil, stir in two beaten eggs with one cup of sugar, add two teaspoons cornstarch dissolved in a little milk. Mrs. Mary Housh.

#### BROWNSTONE FRONT CAKE.

One cup chocolate, one-half cup water, one-half cup sugar, yolk of one egg; stir all together and put on the stove and boil until thick, while you beat; two eggs, one-fourth cup sweet milk, one-half cups butter, one-half cups sugar, two cups flour, one teaspoon soda, dissolved in a little water; then stir all together and bake in layers: this will make four layers.—Mrs. Elery McWilliams.

#### HICKORYNUT CAKE.

Two cups sugar, one cup milk, two-thirds of a cup of butter, three cups of flour, three eggs, two teaspoons baking powder, one cup of nut kernels cut fine. Tried and not found wanting. —Fanny Denny.

#### SUNSHINE CAKE.

Whites of seven eggs, yolks of five eggs, one and one-fourth cups sugar, one scant cup of flour, one-third tea-



spoon cream of tartar, a pinch of salt added to the whites of eggs before whipping. Sift, measure and set aside flour and sugar; separate eggs; put whites in mixing bowl and the yolks in a bowl; beat yolks to a foam and the whites to a stiff froth; add cream of tartar and whip very stiff; add the sugar to whites and beat in; then yolks and beat in; fold the flour in lightly; bake twenty to forty minutes.—Mrs. Cecil Epley.

#### MAGNOLIA CAKE.

Two cups of flour, two cups of sugar, one cup of butter, one cup of corn starch, one cup sweet milk, two teaspoons lemon, two teaspoons baking powder. Mix corn starch and milk together; whites of six eggs to be put in last.—Miss Lou Wilson.

#### POOR MAN'S CAKE.

One cup sugar, two-thirds cup sweet milk, butter size of a walnut, two cups sifted flour, well beaten whites of two eggs, two teaspoons baking powder sifted in flour. Bake in three layers.

Filling for same—Grated rind and juice one lemon, one cup sugar, yolks of three eggs, teaspoon corn starch, mix well, boil till thick.—Mrs. Maggie Temple.

#### EGGLESS CAKE.

One cup sugar, two tablespoons butter, one cup of sweet milk, two cups flour, two teaspoons baking powder, flavor to taste. — Mrs. Ann Donason.

#### BRIDE'S CAKE.

Two cups of light brown sugar, one cup of butter, one cup of sweet milk, two and one-half cups of flour, two and one-half teaspoons of baking powder, whites of five eggs beaten stiff, one teaspoon of lemon extract.

Frosting for same—One and one-half cups of granulated sugar, seven teaspoonsful of sweet milk, let boil one minute; take from stove and stir till it becomes thick, flavor with 2 tablespoonsful of lemon extract.—Mrs. Katherine Libolt.

## ENGLISH WALNUT CAKE.

One-half coffee cup of butter, two coffee cups sugar, one coffee cup sweet milk, one-half teaspoon soda, three coffee cups flour, one teaspoon cream of tartar, two eggs, one pound of English walnuts chopped fine.—Mrs. Clara Dennis; Quincy.

## CREAM CAKE.

One cup of sugar, one-half cup of sweet milk running over, one egg and white of another, two teaspoons baking powder use flour to thicken.—Mrs. Julia F. Melton.

## YEAST DOUGH CAKE.

One cup of yeast dough, one-half cup of butter, one cup of sugar, one cup of dried currants, two eggs; season with nutmeg or any other spice preferred; mix well with the hands; put in cake pan to raise; bake in a moderate oven; very nice lunch for school children.—Mrs. Mary Johnson Cast, Clermont, Ind.

## ROLL JELLY CAKE

One cup of sugar, two eggs well beaten together; add two tablespoons of water; mix one and one-half teaspoons of baking powder with one and one-half cups of flour: flavor to taste. Bake in a dripping pan in a hot oven: roll while warm: fold in a cloth closely to prevent cracking.—Mrs. Flora Clark.

## CHOCOLATE CAKE.

Three eggs, yolks and whites beaten separately, two cups sugar, scant one-half cup butter, one-half cup cold water, small cup chocolate, one half cup boiling water poured over chocolate to melt it, two cups of flour, two teaspoons of baking powder, flavor with vanilla; put in whites of eggs last thing.—Mrs. Georgia Allen.

## ROLL JELLY CAKE.

Four eggs, one cup sugar, one cup flour, one teaspoon of baking powder, spread with jelly and roll while hot.—Mrs. Minerva Bombarger, Burr, Otto Co., Neb.

## CREAM CAKE.

Three eggs well beaten, one cup of sugar, one and one-half cups of flour, two tablespoons of cold water, one large teaspoon of baking powder. For the custard or filling—One-half pint of sweet milk, let come to a boil, one tablespoon of corn starch, one egg, one-half cup of sugar, one-fourth cup of butter. flavor to suit the taste. Beat all together and stir into the milk.—Mrs. Alice E. Dawdy, Peoria, Ill.

## QUICK CAKE.

One-third cup of soft butter, one and one-third cups of brown sugar, two eggs, one-half cup of milk, one and three-fourths cups of flour, three level teaspoons of baking powder one-half teaspoon each of cinnamon and nutmeg, one cup of fruit (dates, raisins, figs or currants). Put all ingredients in bowl and beat three minutes. Bake in moderate oven about forty-five minutes. If ingredients are added separately it will fall but if directions are followed it makes a splendid moist cake.—Mrs. X Ouray Meyer, Merriam, Kas.

## VELVET SPONGE CAKE.

Can be both mixed and baked in thirty-five minutes. Separate the whites and yolks of four eggs, beat the whites until stiff enough to remain in bowl when inverted, beat into them one-half cup of sugar, beating for five minutes, add to the yolks the grated rind and juice of one lemon, beat together well the white and yolk mixtures, add one cup of flour, stirring as little as possible. Bake twenty-five minutes in a moderate oven.—Miss Edith Cook, Hinsdale, Ill.

## GRAPE SAUCE CAKE.

One cup sugar, two-thirds cup grape sauce, four tablespoons of sour milk with one teaspoon of soda, one-half cup of butter, one and one-half teaspoons of cinnamon, one teaspoon each of allspice and nutmeg, yolks of two eggs, two and one-half cups of flour. Bake in layers.

Filling—One cup of sugar with enough water to melt, put on the fire and boil until it ropes, then stir in the whites of two well beaten eggs.—Mrs. Priscilla Briggs.

## ROLL SPONGE CAKE.

One cup of sugar, one cup of flour, three eggs, one tablespoon of milk, one teaspoon cream of tartar, one-half teaspoon of soda, bake in thin sheets, spread with jelly and roll while hot. This recipe is fine, try it.—Mrs. Rose Moore, deceased.

## POUND CAKE

One pound of sugar, three-fourths of a pound of butter, pound of corn starch, whites of ten eggs, one-half cup of sweet milk, two teaspoons of baking powder, flavor to taste.—Thena Woolsey, deceased.

## MOLASSES CAKE

One cup molasses, one cup sugar, one cup of cold tea or coffee, one cup of butter, two eggs, two teaspoons of soda, one tablespoon of ginger, a little salt and flour to thicken,—Mrs. Lidie Gardner, deceased.

## BROWN STONE FRONT CAKE.

Six eggs well beaten, two cups of sugar, two and one-half cups of flour, three-fourths cup of water, three-fourths cup of butter, one cup of chocolate dissolved in boiling water, two teaspoons of baking powder. Put together with white icing. Mrs. Maria McIntire.

## EGGLESS CAKE.

One cup of sugar, two tablespoons of butter, two cups of flour, two teaspoons of baking powder.

Filling—One cup of sugar, one-half cup of cream, enough chocolate to make it brown, teaspoon of vanilla, cook until it threads when dropped in water.—C. M. Bright.

## PORK CAKE.

Chop one-half pound of fat meat fine, then pour one-half pint of boiling water over it, when cold add one and one-half cups of brown sugar, one-half cup of molasses, one-half teaspoon each of cloves, cinnamon, allspice, one teaspoon of soda, one-half pound each of currants and raisins, one-half teaspoon of salt, three cups of flour; beat all together; bake in loaf.—James Donaldson.

## FIG CAKE.

Silver part: Two cups of sugar, two-thirds cup of butter, not quite two-thirds cup of sweet milk, whites of eight eggs, three heaping teaspoons of baking powder, sifted with three cups of flour. Stir sugar and butter to a cream, add milk and flour and last the beaten whites of eggs.

Gold part: One cup of sugar, three-fourths cup of butter, one-half cup of sweet milk, one and one-half teaspoons of baking powder sifted in a little more than one and one-half cups of flour, yolks of seven eggs thoroly beaten and one whole egg, one teaspoon of allspice and cinnamon until you can taste it.

Bake the white in two long pie tins. Put half of the gold in a long pie tin and lay on one pound of halved figs, previously sifted over with flour, so that they will just touch each other, put on the rest of the gold and bake. Put the cakes together with frosting while warm, the gold between the white and cover with frosting.—Mrs. Jane Keck, Valparaiso Nebr. Saunders Co.

## SPICE CAKE.

Two cups of C sugar, one cup of sour milk, three whole eggs thoroly beaten, one cup of butter, two and one half cups of flour and no more, one teaspoon of soda dissolved in milk, two teaspoons of cinnamon, scant one-half teaspoon each of cloves, allspice and nutmeg, one teaspoon of baking powder sifted in flour, one cup of seeded raisins floured and added last. Bake in two layers and put together with boiled frosting as follows: one cup of granulated sugar, five tablespoons of boiling water and boil until it hairs, then pour on beaten white of one egg, stir all the time and stir in one cup of chopped raisins.—Mrs. C. F. Burkhalter, 600 Tompkin St., Galesburg, Ill.

## MAHOGANY CAKE.

One and one-half cups of brown sugar, one-half cup of butter, two cups of flour, three eggs, one teaspoonful of soda dissolved in one tablespoon of sweet milk, one-half cup of grated chocolate cooked in one-half cup of sweet milk, flavor with vanilla.—Sadie Snyder.

## DRIED APPLE CAKE.

Soak two cups of dried apples over night, in the morning drain, chop fine, let simmer for two hours in two cups of molasses. When cool add one cup of sugar, two eggs, one-half cup butter, four cups of flour, one cup of sour milk, one dessert spoon of soda, one cup of raisins. Nutmeg, cinnamon and cloves.—Mrs. Alice Andrews, Middlegrove, Ill.

## AMBROSIA CAKE.

One-half cup of milk, three-fourths of a cup of butter, two cups of sugar, three cups of flour, four eggs, three teaspoons of baking powder. When cool spread with the following: two eggs, one pint of cream, one cup of sugar, juice of two oranges, rind of one and cocoanut if wanted.—Mrs. Mary West.

## PANHANDLE CAKE.

One egg, one cup of sugar, one-half cup of butter, one and one-fourth cups of buttermilk, one level teaspoon each of soda and baking powder, one teaspoon of vanilla, one-half teaspoon of cinnamon, one-half teaspoon of nutmeg, two cups of flour, three-fourths of a cup of raisins, three-fourths of a cup of nut meats. Bake in layers and put together with chocolate or cream icing.—Cena M. Babcock.

## OLD FASHIONED DROP CAKES.

Two eggs, one-half cup of sugar, one-half cup of New Orleans molasses, one-half cup of butter and lard mixed, one-half cup of hot water, one teaspoon of lemon extract, one teaspoon of ginger, one and one-half teaspoons of soda, two and one-half cups of flour. Mix and let stand one-half of an hour before baking. Drop the mixture on buttered tins and bake in hot oven.—Mrs. J. T. Sleight.

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# PIES.

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## PIE CRUST.

One-third cup of lard, rubbed into one cup of flour, use fingers, one third cup of water, one-half teaspoon of salt, mix dough with spoon or knife, knead lightly, separate into three-fifths and two-fifths portions. Use larger portion for lower crust.—Mabel Bennett.

## PUMPKIN PIE.

For four pies cook a small pumpkin; take an egg to a pie, one quart of milk, sugar, one tablespoon each of cinnamon and ginger, one teaspoon of nutmeg and allspice. — Mrs. Maggie McWilliams, East Galesburg.

## CREAM PIE

One pint of cream, a small half cup of sugar, whites of three eggs whipped stiff, flavor to taste, pour the cream on the sugar, let stand while the rest is prepared.—Alice Wasson.

## CHOCOLATE PIE.

Five tablespoons of grated chocolate, yolks of two eggs, one teaspoon of vanilla, two-thirds cup of sugar, little salt one tablespoon of corn starch one cup boiling water. Beat the whites of two eggs with one tablespoon of sugar, spread over top and slightly brown in oven.—Mrs, Ed Sargent.

## AMBER PIE.

One and one-half cups of sugar two tablespoons of butter, two teaspoons of flour, one teaspoons each of cinnamon and allspice, one-half teaspoon of cloves, four eggs, one-half pounds of raisins, one cup of sour milk, two teaspoons of vinegar, beat whites of eggs, put on top. Enough for two pies,—Mrs. Edith Walker.

## MY MOTHERS CHEESE PIE.

Line pie pan as for custard pie. Take one cup of cottage cheese, one egg, one-half cup of sugar, flavor with nutmeg, allspice or cinnamon to taste. Mix all together, stir in enough milk to fill pan. Bake slow.—Mrs. Amelia Barbero.

## CARMEL PIE.

One cup dark brown sugar, one cup sweet milk, one egg, one heaping tablespoon of corn starch dissolved in a little of the milk, one teaspoon of vanilla, cook on top of stove, when thick pour in crust that has been baked.—Mrs. O. C. Bailey.

## GRANDMA BURNETT'S CREAM PIE.

Line a large pie tin with crust. One cup of sugar, one-fourth scant cup of flour, mix with fingers or spoon, fill pint cup half full of cream and fill up with water, add nutmeg, pour in pie and bake.—Mrs. Leota F. Smith.

## CRANBERRY PIE.

One cup of cranberries chopped, one cup of sugar, one heaping teaspoon of flour, yolks of two eggs. Bake in one crust and when done frost with the whites of one egg and a little sugar and return to the oven to brown.—Anna M. Harshbarger, Abingdon.

## RAISIN PIE.

One cup of seedless raisins, one cup of water, one cup of sugar, one tablespoon of flour, one teaspoon each of vanilla and lemon, one tablespoon of butter. Put raisins on stove in the cup of water and boil a few minutes, add sugar and butter, then beat flour into a small amount of water until smooth paste stir into the raisins and sugar and add vanilla and lemon. Bake in two crusts.—Inez Burnett, Galesburg.

## CHESS PIES.

Two eggs, reserve the white of one for frosting, one cup of sugar, brown is better, butter the size of a hulled walnut, one tablespoon of vinegar, one tablespoon of molasses improves them and nutmeg. Line gem pans with crust and put in the filling and bake. When done cover with the beaten white of egg and a little sugar, and return to the oven to brown. They will keep for a long time and will make ten or twelve tarts.—Flora B. Clark.

## VINEGAR PIE.

One and one-half cups of good vinegar, two cups of sugar one cup of water, one tablespoon of butter, flavor with



lemon extract and put in a stew pan on the stove. While this is heating take the yolks of five eggs beaten with one cup of water and two heaping tablespoons of flour. When the vinegar comes to a boil stir in the eggs and flour, stirring until well cooked. Have four pie pans lined with pastry fill with the mixture and bake. Beat the whites of the eggs to a stiff froth and add a little sugar. When pies are done spread this over them and return to the oven a few minutes. These pies can be baked in two crusts by using four whole eggs.—Mrs. Melissa Baird, Galesburg.

#### CREAM RAISIN PIE.

One egg, one cup of raisins, one scant cup of sour cream, one scant cup of sugar, one tablespoon of flour, one teaspoon of cinnamon, spice and cloves, butter the size of a hickory nut. This should make two pies baked with two crusts.—Mrs. O. H. Hunsaker, Camp Point, Ill.

#### MY NEVER FAIL CUSTARD PIE.

One pint of sweet milk, one-half cup of sugar, three eggs, save out white of one for frosting, beaten thoroly, pinch of salt and one teaspoon of lemon. Prick the crust well with a fork before putting in custard. Bake in moderate oven.—Margaret Smith.

#### COCOANUT PIE.

Take one cup of sugar and stir in three level tablespoons of flour, beat the yolks of two eggs and stir in one cup of sweet milk, then add sugar and flour. When these are mixed stir in one cup of shredded cocoanut, bake with one crust, when done spread over the top the beaten whites of two eggs to which has been added a little sugar and sprinkle cocoanut on top and brown.—Laura Walter, Galesburg.

#### MOCK MINCE MEAT PIE.

One cup of bread crumbs, one cup of hot water, one cup of molasses, one cup of sugar, one cup of currants, one cup of raisins, one-half cup of vinegar, butter size of an egg, cinnamon and allspice, cloves, etc., to taste. A cup of canned cherries improves the pie. This is for four pies.—Mrs. Lida Howard, East Galesburg.

## CHESS PIE

Three eggs, two-thirds cup of sugar, one-half cup of butter (one-half cup of milk may be added if not wanted so rich) beat butter to a cream, add yolks and sugar beaten to a froth with the flavoring, stir all together rapidly and bake in a nice crust. When done spread with the beaten whites and three tablespoons of sugar and a little flavoring. Return to the oven and brown. This makes one pie which should be served immediatly,—Mrs. Frank Craver. Galesburg.

## BOSTON CREAM PIE.

Three eggs beaten separately, one cup gratulated sugar, one-one-half cups of sifted flour, one large teaspoon of baking powder and two tablespoons of milk. Divide the batter in half and bake on two pie tins. When cool split each one in half and spread cream part between each. Serve cold.

Cream part—Heat one pint of milk. Break two eggs into a dish and add one cup of sugar and one-half cup of flour previously mixed: after beating well stir into hot milk, add one ounce of butter and keep stirring one way until it thickens. Flavor the cake and custard with vanilla or lemon. —Mrs. Faye Hitchcock.

## MINCE MEAT.

Four pounds of cold boiled lean beef, ten pounds of apples, one and one-half lbs. of suet chopped fine, two lbs. of currants, four pounds of raisins (one-half pound chopped fine), one-half pound of citron sliced fine, four pounds of sugar, one quart of liquor, meat was boiled in, one pint boiled cider, one quart of molasses, three teaspoons of ground cloves, ten of ground cinnamon, and one of pepper, six tablespoons of salt, two nutmegs and the juice of three lemons. Add any kind of fruit juices. Mix altogether and if packed in fruit jars will keep as long as desired. One quart of vinegar may be used instead of cider and lemon juice. —Mrs. George Moore.

## LEMON PIE.

Grated rind and juice of two lemons, one and one-half cups of sugar, two tablespoons of flour, piece of butter size of a walnut, three eggs, whites of two for frosting. —Mrs. Julia Melton.

## CREAM PIE.

One cup of thick sweet cream poured in two-thirds cup of sugar, add beaten whites of two eggs and stir, flavor with nutmeg and bake in a slow oven in one crust.—Mrs. Belle Tabor. Farmington.

## MOCK MINCE PIE.

Six soda crackers, or a cup of bread crumbs will do, two and one-half cups of cold water, one cup each of molasses and sugar, one-half cup of vinegar, if not too strong, one cup of chopped raisins, one cup of currants, butter size of an egg, melted, two teaspoons of cinnamon, one teaspoon of cloves.—Mrs. M. R. Scudder.

## LEMON PIE.

Filling for pie. One pint of water, one cup of sugar, the grated rind and juice of one lemon, two eggs, save whites for frosting, two tablespoons of corn starch. Bake crust and fill, beat whites and add sugar, brown slightly. Put water and sugar on stove to melt, add lemon and rind, beat eggs separately, add corn starch to yolks and stir in water and sugar, cook till thick and pour in baked crust, frost and brown.—Mrs. James Donaldson.

## LEMON PIE WITH TWO CRUSTS.

The juice and grated rind of one lemon, one cup of sugar, two eggs, one teaspoon of butter, one teaspoon of corn starch, one cup sweet milk. Beat lemon, sugar and eggs together, rub butter and corn starch together and add to sugar and eggs, stir all well together. Water can be used if milk is not handy.—Mrs. A. Simkins, Douglas.

## MINCE MEAT.

Three pounds each of apples, suet and meat, two pounds each of raisins and currants, one pint of sugar, one and one-half pints of molasses, vinegar, and whiskey, three lemons, two tablespoons each of cloves and allspice, three of cinnamon, one each of mace and ginger, a little salt. Cook slowly three hours and keep covered while cooking.—Lillie M. Thompson, Lawton, Okla.

## CREAM PIE.

Lay in a pie plate a crust as for custard pie. Stir to a cream one-half cup of sugar and one teaspoon of butter, add two well beaten eggs, two tablespoons of flour, two cups of milk; mix all together and flavor with lemon. For one pie. — Mrs. Vena Benson, Galesburg.

## GRATED APPLE PIE.

Six large apples or one cup of grated apple, one cup of sugar, one cup of chopped raisins, four eggs, four tablespoons of butter, one small teaspoon of cinnamon, one-half teaspoon of cloves. Save whites of two eggs for meringue to put on the top. Beat remainder of eggs and mix all together and bake with one crust. Will make two pies. — Mrs. C. F. Maple.

## VINEGAR PIE.

First, bake your crusts, then make the following filling; three eggs, save whites for frosting, beat yolks and three large tablespoons of flour together, add two cups of water, two cups of sugar, two tablespoons of sharp vinegar, pinch of salt and nutmeg. — Mrs. Rebekah McWilliams.

## CREAM PIE.

For two pies—three egg, reserve whites of two for frosting, three tablespoons of flour, two-thirds cup of sugar, butter the size of a walnut, two and one-half cups of milk, nutmeg, salt; heat the milk before adding the other ingredients, reserve enough milk to mix the flour, cook filling and bake crusts separately. — Mrs. Hattie Walker.

## LEMON PIE THAT IS DELICIOUS.

Use the juice of two lemons, two cups of water, two tablespoons of corn starch, four eggs, a little salt. Heat the water until it boils, mix the corn starch with a little cold water and stir into the boiling water, put the sugar in also as it melts readily. Let cool before mixing with yolks of eggs and lemon, which should be beaten together. Use the whites for frosting, Bake the pies before adding the frosting, then brown after that is in. This will make two large pies. — Mrs. Rosella Buck.

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POTATO PIE.

Two eggs, one-half cup of sweet milk, four tablespoons of granulated sugar, one cup of finely mashed potatoes, one teaspoon of ginger, bake in one crust.—Mrs. Margaret Simkins, deceased.

## BANANA PIE.

Bake bottom crust, fill with sliced bananas; make custard as follows—one pint of milk, one cup of sugar, two teaspoons of corn starch, yolks of two eggs, boil till thick and pour over bananas. Make frosting of the whites and set in oven to brown.—Mrs. Ida Rambo.

## COCOANUT PIE.

This is for two pies—two cups of milk, one cup of cream, two cups of sugar, yolks of seven eggs, save the whites for frosting, one cup cocoanut, two tablespoons of corn starch, two tablespoons of lemon extract, cook on stove. Have crusts baked and fill them, frost, set in oven to brown.—Mrs. Nelson Holloway.

## CRACKER PIE.

Ten or twelve butter crackers, yolks of three eggs, three tablespoons of sugar, one pint of milk; put together and cook; after cooking flavor; bake crust separately, when done frost the top.—Mrs. Jessie Blandy, Columbus, O.

## MOCK MINCE PIE.

One cup of raisins, one cup of crackers or bread crumbs, two cups of sugar, one-half cup each of vinegar and butter, two teaspoons of cinnamon, one teaspoon of cloves, one-half teaspoon of black pepper, one grated nutmeg; stir all together and pour two cups of hot water over it, then stir. Bake in two crusts. Will make three pies.—Mrs. John Davis.

## LEMON PIE.

Juice of two small lemons, grated rind of one, yolks of three eggs well beaten, one cup of sugar, one teaspoon of butter, unbeaten whites of two eggs. Frost if desired.—Mrs. Addie Shearer, Galesburg.

## PUMPKIN PIE.

One-half cup of stewed pumpkin, two well beaten eggs, one-third cup of sugar, two tablespoons of Orleans molasses one teaspoon of cinnamon, one-half teaspoon each of cloves, allspice and ginger, pinch of salt, one cup of sweet milk. Mrs. J. M. Groves.

## MINCE MEAT.

Five cups of chopped beef, two cups of uncooked suet, three cups of raisins, one cup each of dried currants or cherries, five cups of brown sugar, six cups of nice cider or if no cider, use three and one-half cups of water and two and one-half cups of good vinegar, two cups of chopped citron, two lemons, cloves, cinnamon, nutmeg, allspice, salt each one tablespoon; to two cups of this mixture put three cups of chopped apples.—Cora Latimer, Chicago.

## LEMON PIE.

Take one-half of a large lemon. grate the rind and squeeze out the juice, put two-thirds of a cup of sugar and butter the size of an egg into a bowl; stir a tablespoon of corn starch into just enough cold water to make it smooth, then stir this into a cup of boiling water in a sauce pan; as soon as it begins to boil pour it on the butter and sugar, stir in the lemon juice and rind and when a little cooler stir in the beaten yolks of two eggs, pour this into the crust which should stand ready, bake as you would custard, until thick but not wheys; beat the whites of the two eggs to a stiff froth, beat in a tablespoon of powdered sugar, spread this on the pie return to the oven to brown.—Rozina Buck.

# PUDDINGS.

## RICE PUDDING.

Two heaping tablespoonsful of rice, one quart rich sweet milk, one-third cup of sugar, pinch of salt and one-third of a nutmeg. Stir all together and bake until rice is soft and the whole creamy. Stir occasionally. Serve cold.—Mrs. Mary Ann West.

## SUET PUDDING.

One cup of beef suet or three-fourths cup of butter, one cup of raisins, one cup of milk, one cup of molasses, two teaspoons of soda, one teaspoon of salt, three cups of flour, boil two hours.—Mrs. Leona Walter.

## PLUM PUDDING.

One cup of chopped suet, one cup each of molasses, sugar, sweet milk, raisins and currants, one teaspoon each of soda, cinnamon, allspice and cloves, flour to make stiff batter, steam three hours.—Agnes Parkinson.

## SUET PUDDING.

One-half cup chopped suet, one cup each of sugar, sweet milk, currants and raisins, add flour as tho baking fruit cake, two teaspoons of baking powder, place in pan, steam one and one-half hours.—Mrs. A. A. Gifford, Peoria.

## BROWN BREAD.

One cup of corn meal, one cup of flour, two-thirds cup of molasses, two-thirds teaspoon of soda and a pinch of salt, steam two hours and put in the oven to dry thirty minutes. Nice plain or with sauce.—Mrs. Ann Sturtevant.

## ENGLISH PLUM PUDDING.

One pound of flour, one pound of suet, one and one-half pounds each of raisins and currants, one-half pound of candied peel, one-half pound of sugar, six eggs, a little spice, wet it with sweet milk, not too stiff, tie up tight in a cloth in two puddings and boil four or five hours.—Mary Tasker.

## CREAM TAPIOCA PUDDING.

Soak three tablespoons of tapioca in water over night, put it into a quart of boiling milk and boil a few minutes; beat the yolks of four eggs with a cup of sugar, three tablespoons of prepared cocoanut, stir and boil a few minutes longer, pour into a pudding dish; beat the whites of four eggs to a stiff froth, three tablespoons of sugar, put this over top, sprinkle with cocoanut and brown for five minutes.—Pearl H. Walter.

## SUET PUDDING.

One cup of chopped suet, one cup of molasses, any kind, one cup of sweet milk, one teaspoon of baking powder, one pint of currants, a little citron cut fine, flour to make a soft batter, tie loose in a cloth and boil two and one-half hours, or let steam three hours.

Sauce—One-third cup of butter, one-third cup of sugar, one-half cup of boiling water, flour or corn starch to thicken flavor with vinegar or favorite extract.—Mrs. F. Donaldson.

## CHARLOTTE RUSSE.

One-half box of gelatine soaked in one-half pint of hot water, not boiling, one quart of cream beaten stiff, two cups of powdered sugar, whites of four eggs beaten, one tablespoon of vanilla; line the mould with lady fingers and pour in the filling and set in a cool place.—Mrs. Jennie Sutherland, Galesburg.

## BATTER PUDDING.

One cup each of butter, sugar and milk, two eggs, two cups of flour, flavor; bake in moderate oven.

Sauce—Hard sauce or the juice of one lemon thickened with as much sugar as it will take up.—Mrs. Maggie Simkins

## BOILED PUDDING.

One pint of sour milk, one-half pint of sugar, one pound of suet, one-half pound each of currants and raisins, one-half teaspoon of soda, flour enough to make real stiff when stirred; pour contents into cloth and boil two hours. Serve with pudding sauce.—Margie Donaldson.



## NICE DESSERT.

Slice oranges, sprinkle with sugar, then put some cocoanut over the oranges and serve with whipped cream.—Mrs. Libbie Kille.

## HINGHAM PUDDING.

One-half cup each of melted butter, molasses and sugar, one teaspoon of soda, one cup of hot water, three cups of flour, steam three hours.

Dip—Not quite one-half cup of butter, one cup of sugar, one tablespoon of flour, mix until creamed, pour on boiling water and cook until it thickens, flavor after taking from the stove.—Mrs. F. P. Hurd.

## COTTAGE PUDDING.

One cup of sugar, one cup of milk, one egg, lump of butter the size of an egg, one pint of flour, pinch of salt, one heaping teaspoon of baking powder. Bake.

Sauce—One cup of sugar, one egg, one teaspoon of flour, small piece of butter, mixed, pinch of salt; add boiling water, let come to a boil, flavor.—Mrs. Nate Simkins.

## STEAMED FRUIT PUDDING.

One egg beaten thoroly, one cup of sour milk, one cup of sugar, one tablespoon of soda, pinch of salt, enough flour to make a stiff batter, one cup of seedless raisins, tablespoon each of cinnamon and allspice, steam three hours.

Sauce—One teacup of sugar, two tablespoons of flour, one tablespoon of butter, dampen with cold water, pour boiling water over and stir until clear and flavor with nutmeg.—Mrs. F. J. Housh.

## BANANA PUDDING.

Beat three eggs with a pinch of salt five minutes, add a cup of sugar, beat good, one cup of flour with one teaspoon of baking powder, flavor with banana, stir in one cup of boiling water, bake in a loaf. When done slice and put in alternate layers of cake and bananas until the pudding dish is two-thirds full, then make a filling of three cups of milk, three eggs, save whites of two for frosting, two tablespoons of corn starch, put on and cook until done then flavor and

pour over cake and bananas. Any other fruit may be used. Mrs. Turbitt, Peoria.

### FRENCH COCOANUT PUDDING.

One quart of milk, three tablespoonsful of corn starch, yolks of four eggs, one-half cup sugar, salt; put part of milk, salt and sugar on back of stove and let boil, dissolve corn starch in the rest of the milk, stir into boiling milk, add yolks and one cup of cocoanut. Flavor with vanilla.

Frosting—Whites of four eggs beaten, one-half cup sugar, flavor with lemon, spread it on pudding and put in oven to brown; put on grated cocoanut to give it the appearance of snow flake.—Mrs. Alva Kinser.

### BANANA PUDDING.

Peel and slice three bananas, lay in pudding dish. Separate three eggs, put one pint of milk in a double boiler, when hot stir in one tablespoon of corn starch and a little salt, cook until thick, stirring constantly, add the beaten yolks and three-fourths of a cup of sugar and after stirring smooth add the whites of one egg well beaten, pour over the bananas: beat the whites of the two eggs, add two tablespoons of powdered sugar spread on pudding and place in the oven to brown and serve hot or cold.—Mrs. Clare Burkhalter, Peoria.

### CORN STARCH PUDDING.

One quart of sweet milk, whites of three eggs, two tablespoonsful of corn starch, three tablespoonsful of flour, a small teacup of sugar, salt and two teaspoonsful of lemon, put the milk in a pan and set in a kettle of hot water and when it reaches the boiling point add the sugar then the starch and flour dissolved in a little cold milk, and lastly the beaten whites of the eggs. Beat it and let cook for a minute or two, remove from the fire, add flavoring and pour in cups to mold, filling them about half full.

Dressing—Take a pint of milk, one cup of sugar, the yolks of four eggs, one teaspoonful of lemon, one tablespoonful of corn starch and two tablespoonsful of flour, cook in the same way. In serving put one of the molds in a sauce dish for each

person and pour over it some of the dressing, which, like the pudding, is ice cold.—Miss Mary Hobkirk.

### SHORT CAKE.

A scant one-half cup of sour cream, four tablespoons of sugar, one tablespoon of butter, one teaspoon of baking powder, one egg, pinch of salt. Mix all together in as soft a dough as can be rolled, roll one-half inch thick, take two pie pans turn them wrong side up and cover with the dough as for cream pie and fill as for cream pie and fill with holes and bake.—Mrs. James Gebhart.

### FRUIT BLANC MANGE.

Four tablespoons of corn starch in one quart of milk, four tablespoons of sugar, salt, one-half cup each of chopped seedless raisins and dried currants, and a piece of cinnamon stick. Heat to near boiling, add dissolved corn starch and boil five minutes, stirring briskly, take out cinnamon stick and pour into a mold or cups to cool. Serve cold with whipped cream. This is delicious.—Mrs. Carrie Jones.

### PEACH PUDDING.

Make a batter of one egg, one cup of milk, butter the size of an egg, melt, two teaspoons of baking powder, flour enough to make a very soft dough, pat and pull in shape with hands, cover over one quart of peaches or other fruit put paper over it and bake. To be eaten with cream or a sauce.—Mary A. Benson.

### STRAWBERRY PUDDING.

Two cups of sugar, one cup of flour, one rounding a teaspoon of baking powder, four eggs, juice of one lemon, one quart of strawberries, two quarts of whipped cream. Beat together one cup of sugar, the lemon juice and yolks of the eggs, beat whites separately add, then add the flour and baking powder well sifted; bake in a buttered pan. Crush the strawberries, add the second cup of sugar and set in a cool place. When ready to serve, heap the strawberries on the cake, then the whipped cream last. Be sure and have plenty of juice with the fruit.—Mrs. Edna L. Hughes.

## ORANGE SHORTCAKE.

Heaping cup of sifted flour, heaping teaspoonful of baking powder, two teaspoonsful of sugar, one-fourth teaspoonful of salt, put together and sift three times, beat one egg; small teaspoonful of butter, one-half cup of milk, stir in like cake batter, butter pie tin, bake, then split, lay in oranges sliced cross-wise. Serve with sugar and cream.—Julia Tobin.

## CARROT PUDDING.

One cup of grated raw carrot, one cup of grated raw potato, one cup sugar, one heaping cup of flour, one cup seeded raisins, or half amount of currants, one-half cup butter, one level teaspoonful of soda in potato, one teaspoonful each of cloves and cinnamon, one nutmeg, little salt. Boil three hours and serve with liquid sauce.—Mrs. Ralph L. McCoy, Long Beach, Cal.

## CHOCOLATE PUDDING.

One pint of milk, seven tablespoons grated bread crumbs, six tablespoonsful of grated chocolate, four eggs, small lump of butter, flavoring and sugar enough to sweeten. Separate yolks and whites of three eggs, beat the yolks and one whole egg with the sugar. Heat milk and pour over bread and chocolate; add beaten eggs, sugar and flavoring; pour into buttered dish and bake one hour. When cold have three whites beaten with a little sugar, place on pudding and set in oven to brown.—Mrs. M. A. Thurman, Elmwood.

## APPLE SHORTCAKE.

Make a dough of one pint of sifted flour with two teaspoons of baking powder and one-half teaspoonful of salt; rub one tablespoonful of butter thoroly into the flour and add a teacupful of sweet milk or enough to make a soft dough; divide into three equal parts and roll, handling as little as possible, lay in a greased pan, lightly grease the top of dough with butter, lay on the second sheet, grease and add the last sheet of dough. Bake in a hot oven until done. Separate the sheets and spread between them warm apple sauce seasoned with sugar, butter, cinnamon sprinkled over. Serve warm with cold cream or rich milk.—Rose B. Johnston, Galesburg.

## JELLO DESSERT.

One box jello, strawberry preferred, mix well with one cup of sugar, pour over it one pint of boiling water, slice two oranges and two bananas alternately into it, set in a cool place and serve in glass dishes.—Mrs. Edna Kinser.

## ENGLISH LEMON CHEESE.

Four ounces of butter, one pound granulated sugar, three lemons, five eggs. Place butter and sugar in an earthenware jar that will hold three pounds, also the juice and grated rind of lemons, place jar in a pan of boiling water, beat the eggs and stir them in when the other ingredients are melted and boil until set.—Mary McHenry.

## STEAMED CHERRY PUDDING.

One cup of sugar, two cups of flour, one cup of milk, two cups of cherries, two teaspoons of baking powder. Steam two hours.—Mrs. Sarah Boynton.

## FRUIT PUDDING.

Whites of five eggs, one cup of sugar, one cup of flour, one teaspoon of baking powder, flavor and bake.

Custard—Yolks of the five eggs, one-half cup of sugar, one and one-half pints of milk, three full teaspoons of corn starch, small piece of butter. Put together in layers, one of the cake, then the fruit and pour over the custard. This is nice with fruit such as peaches, bananas or oranges.—Mary West, Galesburg.

## TAPIOCA PUDDING.

Soak three large tablespoons of tapioca in one quart of cold water over night. drain and add one quart of new milk, one cup of sugar. Put in double boiler, stir and when it's boiling hot add beaten yolks of four eggs thinned with a little milk, stir a minute then set in cold water and stir to keep it from curdling: flavor with vanilla, pour in pudding dish. Whip the whites of eggs with two teaspoons of sugar and spread over pudding sprinkling granulated sugar on this, set in the oven to brown. In serving put a spoonful of cream in each dish and serve cold.—Mrs. Iram Biggs, Galesburg.

# VEGETABLES.

TABLE of TIME for cooking different foods.

|                                                          |   |   |
|----------------------------------------------------------|---|---|
| Asparagus, boiling water, 30 minutes,                    |   |   |
| Beans (dry) cold water, 2 to 3 hours,                    |   |   |
| Beans, green, boiling water, 1½ to 2 hours,              |   |   |
| Beans, lima, boiling water, ½ hour,                      |   |   |
| Beets, boiling water, 1 hour                             |   |   |
| Cabbage, creamed, 20 minutes, boiled 1 hour,             |   |   |
| Carrots, creamed, 30 minutes,                            |   |   |
| Cauliflower, creamed, 30 minutes,                        |   |   |
| Celery, creamed, 20 minutes,                             |   |   |
| Corn on cob or cut off, 20 minutes, boiling water,       |   |   |
| Dumplings, 20 minutes, do not raise cover,               |   |   |
| Kraut, 10 minutes,                                       |   |   |
| Macaroni, about 1 hour, boiling water,                   |   |   |
| Noodles, about 20 minutes,                               |   |   |
| Parsnips, about 35 minutes, boil 15 min. and fry 20 min. |   |   |
| Peas, 25 or 30 minutes, boiling water,                   |   |   |
| Potatoes, 30 to 35 min.,                                 | “ | “ |
| Spinach, 30 minutes.                                     | “ | “ |
| Squash, 30 minutes,                                      | “ | “ |
| Rice, 20 minutes,                                        | “ | “ |
| Tomatoes, 10 minutes,                                    |   |   |
| Turnips, 45 minutes,                                     | “ | “ |

— Mrs. Elsie D. Hartsook.

## BOSTON BAKED BEANS.

Two quarts of beans, cooked with a pinch of soda until tender, adding cold water if they boil dry. Boil one pound of salt pork till tender, when both are done, drain beans and put a thick layer of beans in a one gallon crock, salt and pepper to taste, another layer of beans and so on until the crock is half full, put pork in center and put the rest of the beans around pork, then add more pepper and salt and one pint of molasses. Cover with water, then cover and bake two or three hours in a slow oven. — Mrs. Fred Treager, Peoria.

## CREAMED CELERY.

Cut celery into inch lengths and stew in sufficient water to cover. Cook for one hour, then season with cream and butter and thicken with a little flour, salt to taste.—Miss Abbie A. Dickson.

## CREAMED CUCUMBERS.

Peel and take out seeds, cut in sections about one inch long; boil about thirty minutes in salt water; put butter the size of a small egg in a skillet and heat, stir in one tablespoon of flour, add cold milk gradually until thick as gravy. Have slices of toast ready, place cucumbers on them, pour dressing over all.—Mrs. E. L. Brown, Elmwood.

## VEGETABLE STEW.

Boil equal parts of turnips and potatoes with onions added according to taste; when ready to serve cream.—Mrs. Leota F. Smith, Maquon.

## FRIED EGG-PLANT.

Peel egg-plant rather thick, slice a quarter of an inch thick and let soak in salted water from fifteen to thirty minutes. Beat one egg and add two or three tablespoons of milk, dip slices of egg-plant in egg mixture, roll in cracker or bread crumbs and fry in hot butter and lard. Instead of using bread crumbs, if preferred mix a couple of spoonsful of flour with the egg and milk and dip egg-plant in that mixture and fry.—Mrs. Margaret E. Alexander.

## SARATOGA POTATOES.

Pare and cut into thin slices on a slaw cutter four large potatoes, new are best, let stand in ice cold salt water while breakfast is cooking; take a handful of the potatoes, squeeze the water from them and dry in a napkin; separate the slices and drop a handful at a time into a skillet of boiling lard, taking care that they do not strike together, stir with a fork till they are a light brown color, take out with a wire spoon, drain well and serve in an open dish. They are nice served cold.

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# SALADS.

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## MAYONNAISE DRESSING.

One cup of vinegar, weakened, one tablespoon of butter, yolks of four or five eggs, sugar: cook in double boiler; mustard to taste.—Mrs. Emma McKenney.

## BEET SALAD.

One quart of cabbage chopped fine, one quart of boiled beets, two cups of sugar, one tablespoon of salt, one teaspoon of pepper, one cup of grated horse radish; cover with cold vinegar and seal.—Mrs. Susie Simkins.

## FRUIT SALAD.

One box Plymouth Rock gelatine dissolved in water according to directions, three oranges, 25c can of pineapple chunks, juice of two lemons, sugar to taste: bananas, candied cherries, nuts and any kind of fruit may be added.—Mrs. Mary Long.

## SALAD DRESSING.

One egg well beaten, a little melted butter, one tablespoon of sugar, one teaspoon of mustard, salt, one-half cup of vinegar, one cup of cream.—Mrs. Harriet Longwell.

## CHICKEN SALAD.

Boil one chicken tender, chop moderately fine the whites of twelve hard boiled eggs and the chicken, add equal quantities chopped celery and cabbage; mash the yolks fine, add two tablespoons of butter, two of sugar, one teaspoon of mustard, pepper and salt to taste and lastly one-half cup of good cider vinegar; pour over the salad and mix thoroly.—Mrs. F. C. Bearmore.

## POTATO SALAD.

To one quart of chopped potatoes add salt and onions to taste. Dressing—One-half cup of sour cream, two teaspoons of sugar, one teaspoon ground mustard, vinegar to taste.—Miss Emma Allen, Wallace, Idaho.



## SALAD DRESSING.

Three eggs, one level teaspoon of mustard, one teaspoon of sugar, salt and pepper, butter half the size of an egg, ten tablespoons of vinegar. Beat eggs, put everything in and stir over a kettle of boiling water until it thickens. If too thick when cool, add a little milk or cream.—Mrs. Alice E. Dawdy, Peoria.

## FRUIT SALAD.

Cover one-half box of gelatine with cold water, let stand one-half hour, pour over this one pint of boiling water and stir until gelatine is all dissolved, then add one cup of sugar set in a cool place until it begins to jell then add the fruit, oranges, bananas and mixed nuts, or any fruit you wish. Is excellent if fresh strawberries are used. Either pink or white gelatine may be used.—Mrs. Everett Allen, Galesburg

## BOTTLED SALAD DRESSING.

Beat the yolks of eight eggs, add to them a cup of sugar, one tablespoonful each of salt, mustard and black pepper, a little cayene, and half a cup of cream, mix thoroughly; bring to a boil a pint and a half of vinegar, add one cup of butter, let come to a boil, pour upon the mixture, stir well and when cold put into bottles and let set in a cool place. It will keep indefinitely. I find this an excellent way of using the yolks when making angel food.—Nell Bailey Rowe, Greenfield, O.

## ENGLISH WALNUT SALAD.

Throw the English walnut meats into boiling stock let them boil rapidly for twenty minutes, cool and remove the brown skins. Mix with these an equal quantity of the white meat of cooked chicken cut into small blocks; season with salt and a little red pepper and to each pint sprinkle over a teaspoon of Worcestershire sauce; put a layer of finely chopped celery the nuts and chicken on top and more celery, and over all this pour two tablespoons of good vinegar. At serving time mix it with sufficient mayonnaise dressing to cover each piece well. Dish on lettuce leaves and serve very cold. Very fine.—Ethel Allen.

## GRANDMA NELSON'S HOT SLAW.

Chop cabbage fine and put in a crock with vinegar, pepper salt, mustard to taste and sufficient meat fryings to make quite greasy. Keep on the back of the stove and when steaming hot, not boiling. serve.—Gladys Nelson.

## SALMON SALAD.

One can of salmon, one pint of cabbage chopped fine, salt, mix with mayonnaise dressing.—Mrs. Blanche Sears.

## TILDEN SALAD.

Two cups of cabbage, one-half cup of celery, two apples, three medium sized tomatoes. Chop or slice separately, then mix and add salt to taste and the juice of one-half of a lemon. Serve at once.—Mrs. Cena Babcock.

## CABBAGE SALAD.

One small head of cabbage, two green peppers with the veins removed, two small cucumbers, one onion. Chop all together very fine, serve with French dressing of salt, pepper, vinegar and oil. Very nice without the oil.—Mrs. J. C. Hurd.

## SALMON SALAD.

Two cans of pink salmon, drained thoroly, when dry pick to pieces with a fork, removing all bones and fatty skin. Dice very fine ten heads of celery, only using the best, mix, salt and season highly with ceyenne and black pepper and a dash of paprika.

Dressing—Yolks of three eggs, one-half teaspoon of salt, one teaspoon of mustard, three tablespoons of sugar, juice of three lemons, one heaping tablespoon butter or oil. Cook until thick. As you remove it from the stove stir in the well beaten whites of three eggs.—Mrs. J. C. Hurd.

## FRUIT SALAD.

Four oranges, one can pineapple, one box Coxe's gelatine soaked in one pint of water; add one pint of boiling water and stir all together; pour over fruit and eat with whipped cream.—Mrs. Henry Ouderkirk.

## SALAD.

Pare and chop fine two tart apples, same amount of chopped cabbage and two-thirds of a glass of nut meats.

Dressing—Two-thirds of a glass of vinegar, two table-spoons of sugar, boil for several minutes then add one egg well beaten and stir slightly. —Mrs. Carrie Housh.

## TOMATO SALAD.

Select smooth medium sized tomatoes, peel and put on ice to chill; chop cabbage, celery and an onion fine and season with salt and pepper, make a mayonnaise dressing and pour over. Scoop out the centers of the tomatoes and fill with the chopped cabbage, etc., put a spoonful of dressing on top of each and serve on lettuce leaves. —Mrs. Minnie Woods.

## SLAW.

Chop fine one quart of cabbage just before ready to serve: one egg well beaten, two-thirds cup of sour cream, one-third cup of vinegar, one tablespoon of sugar, one teaspoon ground mustard, pinch of salt, put over fire and stir continually till it comes to boiling heat then pour it over cabbage and serve as soon as possible. —Mrs. A. H. Barbero.

## POTATO SALAD.

Six boiled potatoes, medium size, six eggs boiled hard, one onion, one cup of sour cream, one-half pint of vinegar, salt. Chop potatoes, whites of eggs and onions fine; mash yolks fine and pour vinegar and cream over them, pour this dressing over the chopped mixture. —Addie Lewallen.

## SALMON SALAD.

One can of salmon, one cup of celery, one cup of nuts, 1 use English walnuts, two hard boiled eggs: chop separately, mix with silver fork and add juice of two lemons and pinch of salt. Three or four small sweet pickles improves this. —Anna M. Harshbarger, Abingdon.

## BANANA, CELERY AND NUT SALAD.

One-half cup of nut meats cut in small pieces, one cup of celery cut in small pieces and six bananas cut in quarters lengthwise and sliced in one-half inch slices. Mix salad dress-

ing with each ingredient separately, then combine the mixtures. It may be served in the banana peeling or on lettuce leaves. — Violet West, Galesburg.

#### CHEESESTICKS.

Sift one cup of flour, one teaspoon of baking powder, add one cup of grated cheese and mix with one-half cup of cold water. Roll out to a very thin sheet and cut in thin strips. Bake in a hot oven—Mrs. Amelia Barbero.

#### WALDORF SALAD.

Two cups of cabbage, one cup of apples, one-half cup of nut meats, one-half cup of salad dressing, three small stalks of celery, Chop cabbage very fine, pare and chop apples; mix cabbage, apples, nut meats and celery together and then add dressing. If more liquid is needed add sweet cream. — Mrs. Emanuel Foster.

#### OYSTER SALAD.

Drain one pint of oysters, put in vinegar enough to cover, place over fire, let remain until plump (but not cooked) then drop immediately in cold water, drain; chop two pickled cucumbers fine, one quart celery cut very small, season with salt and pepper. Mix this well with oysters, tossing up with a fork. Pour over all this mayonnaise dressing: yolks of 4 eggs well beaten, two tablespoonsful of sugar, one-half teaspoon of dry mustard, salt and pepper, seven tablespoonsful of vinegar heated, add the above, cook in a double boiler until thickens. When cold add one cup of whipped cream, olive oil if desired. Garnish with celery tips and hard boiled eggs and serve on a lettuce leaf or a dainty plate. —

Florence Housh.

# PICKLES, PERSERVES AND BUTTER.

## CHILLI SAUCE.

One-half bushel of tomatoes sliced and run thru collander, then cook one hour; add ten onions chopped fine, six red peppers, four cups of vinegar, two teaspoonsful of cinnamon, two tablespoonsful of salt; boil real hard for another hour. — Martha Allen, Douglas.

## CUCUMBERS FOR WINTER.

Slice thin as for table, allow for shrinkage, let stand several hours after salting, drain, pack close in self sealing jars and cover with cider vinegar, seal and keep in cool dark place. — Mrs. Susan Jones.

## THE NEW PICKLE.

Four quarts of chopped cabbage, four green peppers and four quarts of onions chopped, four tablespoons of sugar, two of salt, three pints of vinegar; cook three-fourths of an hour. Take one gill of ground mustard, one gill of flour, one gill of tumeric, mix and moisten with a little vinegar, stir into your pickles, then boil until thick. — Mrs. A. A. Gifford, Peoria.

## MIXED PICKLES, or CHOU-CHOU.

One gallon of long pickles cut lengthwise, one dozen small ones left whole and the same number of small onions, one large cauliflower, one quart of small green tomatoes; put cucumber in brine and scald the rest in salt water: add pepper and whatever you like, two and one-half cups of sugar, one cup of flour, six tablespoons of mustard; pour this mixture over the whole and bottle when cool: keep sealed. I cook the cauliflower until it is tender with enough salt, just like you were going to serve on table, the onions the same. Mix all together and put in the vinegar and mustard liquid. Let boil for ten or fifteen minutes, then can. — Mrs. Belle Libolt.

## CHILI SAUCE.

Three gallons of ripe tomatoes, sliced, cooked and put thru colander; add to this six onions, four green peppers chopped fine, one cup of sugar, one-half cup of salt, one tablespoon each of cinnamon, allspice and cloves, three pints of vinegar: boil three hours or until it thickens and bottle. —Mary Longwell.

## TOMATO CHOWDER.

Two dozen large tomatoes, one dozen green peppers, eight medium sized onions chopped fine, three cups of vinegar, one tablespoon of salt, three tablespoons of sugar, one of allspice, one teaspoon of cinnamon, and one of cloves. Tie the ground spices in a thin cloth. A little chopped horseradish may be added before sealing the pickle. Boil the whole two hours slowly. It is better to seal but will keep without. —Mrs. Alice E. Dawdy, Peoria.

## CHICAGO HOT.

One peck of ripe tomatoes chopped and drained, two cups of chopped celery, two cups of chopped onions, one cup of white mustard seed, one cup of grated horseradish, two cups of sugar, one-half cup of salt, six cups of vinegar, two tablespoons of mixed spices, five green peppers, three red peppers chopped; mix and pour vinegar over cold, need not seal. —Josephine Jones, Des Moines, Iowa.

## MUSTARD PICKLES.

Two quarts of small cucumbers sliced lengthwise, one quart of green tomatoes, one quart of onions, whole, two quarts of green beans broken up, two or three green peppers chopped and all the celery you like; some use green corn, I don't. Mix all this one morning and make a brine of four quarts of water, one pint of salt, pour over all and let stand twenty-four hours, lift out in colander and let drain. Mix one cup of flour, six tablespoons of ground mustard, one of tumeric which is to color the pickle yellow and can be purchased at any drug store, isn't so nice without it; mix all of this with cold vinegar to make smooth paste then put on stove one cup of sugar, two quarts of vinegar, let boil, stir-

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ing all the time to keep from burning, when smooth stir in the pickles and cook a few minutes.—Mrs. Sarah Ouderkirk

#### SPICED CURRANTS.

Five pounds of currants, three pounds of brown sugar, one quart of vinegar, one tablespoon each of salt, cloves, allspice and cinnamon: boil sugar, vinegar and spices ten minutes, then add currants and boil twenty minutes.—Caroline Hurd-Bailey.

#### WATERMELON RIND PICKLES.

Peel and trim all soft parts from fresh, crisp melon rind, cut in squares, wash and weigh: to each pound allow a scant one-half pint of vinegar and one-half pound of sugar; put vinegar and sugar in preserving kettle, while boiling stick two whole cloves in each piece, drop in syrup and cook from eight to ten minutes. Too long cooking renders them soft. Lift out with fork and pack in glass or stone jars, boil syrup down and pour over boiling hot, tie paper over and keep in cool place. Will be good in two or three months and will keep indefinitely.—Mrs. Mary Benson.

#### CHOU-CHOU.

One quart tiny young cucumbers not over two inches long, two quarts very small white onions, two quarts tender string beans, each cut in halves, three quarts of green tomatoes sliced and chopped very coarse, two heads of fresh cauliflower cut in small pieces or two heads of white hard cabbage. After preparing these articles, put them in a stone jar, mix them together, sprinkling salt on them sparingly; let stand twenty-four hours drain off all the brine and put these vegetables in a preserving kettle to cook. Sprinkle thru them an ounce of tumeric for coloring, six red peppers chopped coarse, four tablespoons of mustard seeds, two of celery seed, two of allspice, two of cloves, one coffee cup of sugar, two-thirds of a teacup of best ground mustard, pour on enough best cider vinegar to cover well; cover tight and simmer all until tender, watching and stirring often, pour into glass jars. It grows better as it grows older; seal while hot.—Mrs. W. C. Stevenson, Galesburg.

## SULPHURED APPLES.

Pare and quarter apples as for cooking, place one bushel in a barrel leaving enough space for a cup in which two tablespoons of sulphur have been put; put cup in center of barrel, add fire to sulphur and cover closely for twenty-four hours. If more apples are desired hang in a market basket in top of barrel but do not add more sulphur. These will keep a long time sulphured in this manner.—Mrs. Frank Donason.

## SWEET CUCUMBER PICKLES.

Take the ripe cucumbers, seed and pare them, cut up in strips, cook in water till very tender, salt when cooking, then put in a colander and let drain; put sugar, vinegar and spices together and boil until like thin syrup, then put the pickles in syrup and just heat thru and pour out.—Mrs. Maud Hulsey.

## SPANISH PICKLES.

One dozen small red peppers, one dozen large cucumbers, four small heads of cabbage, one peck of green tomatoes, one dozen onions. Chop cucumbers and tomatoes the night before, salt and let drain. Next morning chop onions, cabbage and peppers, take one gallon of vinegar, three ounces of white mustard seed, one ounce each of tumeric and celery seed, a little ground mustard, two and one-half pounds of brown sugar: boil vinegar, sugar and spices, then add chopped stuff, let boil five minutes and seal in bottles.—Mrs. Kate Gifford, Peoria.

## SWEET TOMATO PICKLES.

One peck of green tomatoes, two quarts of onions, slice or chop both, add one teacup of salt and let stand over night: in the morning drain and cook twenty minutes in three quarts of water. Drain and add two and one-half quarts of vinegar, three pounds of brown sugar, one-half ounce of white mustard seed, two tablespoons each of allspice, cloves and cinnamon, one of black pepper. Boil twenty minutes: re-heat vinegar for two successive mornings. This will keep for a year.—Mrs. S. B. McTier.



## CIDER APPLE BUTTER.

Forty gallons of cider fresh from the press, boiled down to ten gallons: two bushels of pared and cored apples cooked in fresh cider, when the apples are tender gradually put apples and cider together and boil down one-fourth of the original quantity of cider. This will keep without sealing.--George P. Burnett,

## GREEN TOMATO SOY.

Two gallons of green tomatoes, before chopping, twelve onions chopped, two dozen chopped red and yellow mangoes one and one-half pints of sugar, two quarts of vinegar, one-fourth teaspoon of cayenne pepper, one tablespoon each of ground cloves and mustard, three tablespoons of celery seed, two tablespoons of allspice: save out enough vinegar to mix spices in: stir to keep from scorching and cook until tender.--Mrs. Cecil Hoxworth.

## STRAWBERRY PRESERVES.

Wash and stem berries then crush with potato masher. Add one and one-half cups of sugar to one cup of fruit, then boil allowing it to boil twenty minutes from the time it commences to bubble. Do not boil more than three cups at a time. Put in jelly glasses and cover with paraffine.--Mrs. F. W. Traeger, 1610 Main St., Peoria.

## SPANISH PICKLES.

Two dozen large green cucumbers cut in one inch lengths, two large heads of cabbage chopped coarse. Sprinkle both with salt, put in bag, drain over night, one dozen large or two dozen small onions, one red pepper soaked in salt water two or three hours. Cook cabbage, peppers, cucumbers and onions with two ounces of white mustard seed, one ounce of celery seed, one ounce of tumeric, one pound ground English mustard, three pounds of light brown sugar mixed with one gallon of vinegar. Boil until it begins to thicken, bottle and seal while hot, will make about ten quarts. Dissolve tumeric and mustard in vinegar to keep from lumping.--Mrs. Essie A. Hammer, Fort Madison, Ia.

## FOSTER'S MUSTARD PICKLES.

One quart each of large and small cucumbers sliced thin, one quart each of green sliced tomatoes, small onions, one large cauliflower divided into flowerets, four peppers cut fine. Make a brine of one cup of salt and four quarts of water and pour over vegetables and let stand over night, heat enough to scald then drain. Mix one cup of flour, six tablespoons of mustard and one tablespoon of tumeric with enough vinegar to make a smooth paste, then add one cup of sugar and two quarts of vinegar. Boil till thick then add vegetables, cook all till well heated thru.—Mrs. Emanuel Foster.

## PICKLED CUCUMBERS.

To one-half bushel of cucumbers three gallons of water and one teacup of salt. Heat the water to boiling and pour over the cucumbers four successive mornings, on the fifth morning remove the brine and pour over them one gallon of boiling hot vinegar, or enough to cover them, in which is dissolved a piece of alum the size of a butternut, also put in a few horseradish roots. Towards spring new vinegar may be put on. —Mrs. Prudence Grabill.

## CHILLI SAUCE.

Twelve large ripe tomatoes, four onions, two green and one red peppers, if you like it a little hot, peel onions, tomatoes, and seed peppers and chop all fine together. Two teaspoons each of cinnamon, cloves and allspice, one teaspoon of ginger, one quart of vinegar; boil two hours and when cool seal in bottles.—Mrs. Laura Smith.

## PICKLE HODGEN.

Chop one gallon of green tomatoes, sprinkle over them one-half pint of salt, let stand over night, in the morning drain off the water and add six onions chopped or sliced, six peppers chopped, one-half pint grated horseradish, one-half pint mustard seed, one tablespoon each of ground cloves and black pepper, two tablespoons of dry mustard, mix all well together pack jar three-fourths full and fill with vinegar.—Mrs. Eliza Housh.

# CANDIES.

## NUT CANDY.

One cup of light brown and one cup of granulated sugar, one-half cup of sweet milk, butter size of a walnut. Boil twenty minutes then add one cup of nut meats. Beat until thick and pour on buttered dish. when cold cut in squares. ---Mrs. L. A. Wheeler.

## FUDGES.

Two cups of sugar, one cup of milk, small piece of butter, one-half cup of chocolate; beat until it gets thick; boil until it can be picked up in water.—Louisa Huggins.

## FUDGES.

Two cups of sugar, one cup of grated chocolate, one-third cup of butter; mix together then add one and one-half cups of milk and boil until done; pour into buttered pan and when cool cut in squares.—Elery Donaldson.

## CARAMEL CANDY.

Two cups of light brown sugar, two-thirds of a cup of rich milk, butter size of an egg, flavor with vanilla. Don't stir. Cook until thick, very fine.—Jay C. Hurd.

## MAPLE CREAM CANDY.

Three cups of brown sugar, butter the size of an egg, one-half cup of English walnuts chopped fine, one-half teaspoon of vanilla.—Mrs. Minnie Woolsey, Gilson.

## COCOANUT CANDY.

Whites of three eggs beaten stiff, sugar enough to make stiff enough to roll into balls, put in cocoanut to suit the taste; put balls into bake pan three inches apart with oiled paper in the bottom of pan. bake in oven until a light brown. —Arlina Buell, Topeka, Kas.

## SEA FOAM CANDY.

One pound of brown sugar, whites of two eggs. Put sugar in a pan and pour enough cold water on to moisten, let boil till it gets taffy when dropped in cold water. Beat the eggs

to stiff froth and pour taffy in the egg while hot. Beat till it gets stiff.—Mrs. Leota Smith.

### CHOCOLATE CREAMS.

Stir into the whites of one egg and one tablespoon of water enough confectioners sugar to make into molds, flavor. roll into little balls, let stand until a crust forms and then dip into melted chocolate and set on a waxed paper in a cool place to harden.—Genevieve Celeste Bearmore.

### MARGUERITES.

One cup chopped English walnuts, one cup powdered sugar, whites of two eggs: beat whites to stiff froth, add sugar and beat until light then stir in gradually the chopped nuts: spread thinly on wafers and place in a slow oven until light brown.—Mrs. Clara Burkhalter, Peoria.

### ENGLISH TURKISH DELIGHT.

Three cups of sugar dissolved in one-half cup of water, boil until clear: add one ounce of Knox gelatine No. 1 dissolved in one-half cup of clear water and boil twenty minutes in double boiler: after it boils fifteen minutes add juice and grated rind of one orange and one-half the grated rind of a lemon then boil five minutes longer, strain in shallow pans that have been lightly greased, set away to harden, dust well with powdered sugar and turn into a paper cut in desired shape and serve. Part of it can be made pink by adding the pink powder before straining.—Mrs. Flora Clark.

### KISSES.

Beat whites of four eggs to a stiff froth, then stir in one and two-thirds cups of sugar; flavor with vanilla or lemon: continue to beat until it will lie in a heap. Lay the mixture on letter paper in the size and shape of half of an egg and about an inch apart then place the paper on a piece of hard wood and put in a quick oven without closing the door. Watch them and when they turn yellowish take them out and let cool about a minute then slip a thin bladed knife under one and transfer it to your hand, then take another and join the two by the sides that lay on the paper and place the kisses thus made on a dish. I sometimes take part of the mixture out and add fruit coloring, or before flavoring add a little melted chocolate.—LaVere Hughs.

# ICE CREAM.

## LEMON SHERBET.

One pint of sugar, juice of three lemons, one quart of milk. Double this makes three quarts when frozen. Dissolve sugar in milk before adding lemon to prevent curdling.—Josephine Woods, Galesburg.

## ICE CREAM.

Scald one large pint of milk: mix together one cup of sugar, scant one-half cup of flour, two eggs and a little cold milk and add to the scalded milk. Cool and add one quart of cream, three-fourths cup of sugar and one spoonful of vanilla. Freeze slowly at first.—Fay G. Bearmore.

## ICE CREAM.

One quart of cream, three quarts of milk, two ounces of gelatine or crystal-flake, two pounds of pulverized sugar. Put gelatine in a quart of milk and cook in double boiler until dissolved, then stir in your milk. Flavor to taste and freeze.—Al Lane, Knoxville.

## ICE CREAM.

Two quarts of cream, one pint of milk, two teacups of sugar, two tablespoons of vanilla, one-half teacup of gelatine dissolved in a little hot water. Scald milk and sugar together flavor when cool, add cream and freeze; add whites of two eggs beaten very stiff, then turn the freezer very fast for three minutes.—Mrs. Elizabeth Runge, Taylorville, Ill.

## LEMON ICE.

One dozen lemons, two quarts of sugar and water enough to make six quarts. Beat the whites of six eggs to a stiff froth and add after it begins to freeze.—LaVere Hughs.

## CARAMEL ICE CREAM.

Boil one quart of milk, one cup of sugar, one-half cup of flour, two eggs: beat together and stir into the boiling milk and cook until done. Put another cup of sugar in a frying pan and stir over the fire until sugar turns to a liquid then

add one quart of rich milk, pour this in the boiling mixture and set away to cool, then freeze.—Mrs. Flora Clark.

#### IMITATION BRICK ICE CREAM.

Moisten four tablespoons of gelatine in a little water; when dissolved add two cups of boiling water and six tablespoons of sugar; let the mixture come to a boil then beat in the whites of six eggs beaten to a froth, beat until cool and stiff, divide in three sections: flavor section one with vanilla and spread in an oblong pan sprinkling top with chopped nuts: color section two with fruit or vegetable coloring flavor with strawberry or lemon and spread over section one sprinkling with nuts: flavor section three same as section one and spread over section two. Set on ice till firm and serve with whipped cream. This recipe will serve eight people.—Lulu Traeger, Peoria.

# MISCELLANEOUS.

## LINIMENT

For Barbed Wire and Other Wounds in Stock.

Three ounces of oil of tar, three ounces of glycerine, three ounces of alcohol. Shake well.—A. F. Libolt.

## CAMPHOR ICE.

Three ounces of mutton tallow, three ounces of powdered camphor gum, two ounces paraffine; melt together in double boiler then pour in molds to cool. Very fine for chapped hands, lips and chafing. —Mrs. Jessie Thurman, Galesburg.

## CHILBLAINS on the FEET.

Take five cents worth of camphor gum, two tablespoons of fresh lard, put in a pan to dissolve, then put in a little tin box, bathe the feet at night and apply the ointment.—Lyman Walter.

## SNOW LINIMENT.

Six eggs, eight pints of turpentine, one pint of vinegar or enough to thicken like cream; beat whites and yolks separately, having whites real stiff; add turpentine and fill up with vinegar. Shake well.—J. Thurman.

## LINIMENTS.

Spavins, Blood or Bag, Wind Galls, Thrupits, Splints, etc.

Permanent cure for—Very strong vinegar one pint, aquafortis, nitric acids, spirits of turpentine and best alcohol, each one ounce: mix. Directions. Bathe freely, rubbing hard. Rub downward until you cause quite a heat in the leg. It will not cause any blister whatever and before you realize it it will disappear. It has been over seven years since I cured a mare and it has never appeared again. Bathe three or four times a day, rubbing hard every time. It seems a very simple recipe, but I can warrant it a good one.—John M. Simkins.

## LINIMENT for RHEUMATISM.

Gum of camphor one ounce, spirits of turpentine two

ounces, corrosive sublimate one ounce, oil of spike two ounces, one pint of alcohol.—Nelson Holloway, deceased.

#### STOCKER LINIMENT.

One-half ounce of hemlock, one-half ounce each of oil of cedar, organum and amber, three-fourth ounce of wormwood, one-half pint of alcohol; mix. An excellent liniment for sprains or bruises.—Mrs. Caroline Ouderkirk.

#### LINIMENT.

One ounce of iodine, one ounce tr. of camphor, one ounce turpentine, one ounce alcohol, one ounce hartshorn.—Dr. Cyrus Westerfield, Chicago, deceased.

#### BEDBUG RECEIPT.

One pint proof spirit, two ounces camphor, four ounces turpentine, one ounce corrosive sublimate. Poison.—A. C. Housh.

#### HOME MADE SOAP.

Twenty pounds of grease, ten gallons of water, five cans of lye, one pound of rosin, one-half pound of borax. Boil one hour. This may be put into a large vessel, cut out as usual, or may be cut into bars and dried.—Mrs. Rozella Buck.

#### TO CURE PORK.

For each one hundred pounds of pork take four pounds of barrel salt, three-fourths of a pound of brown sugar, one teaspoon of salt-peter, one tablespoon of ground pepper; crush fine and mix thoroly, divide the mixture and rub the meat with half of the mixture; place the pieces on a board one inch apart where it don't freeze and in ten days rub on the remainder of the mixture and hang up to smoke. For the first fire use one ounce of sulphur or brimstone with hickory wood. After the meat is smoked smear with sorghum molasses and black pepper and you can let it hang all summer.—Mrs. L. P. Darnell, Atlanta, Mo.



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TO KEEP CIDER SWEET.

One ounce salicylic acid to twenty gallons of cider, enough alcohol to cut the cider before adding the cider: put in cider the same day it is made. This has been tested.—Eliza Jones, Gilson.

## TO CURE HAMS

To one hundred pounds of meat, eight pounds of salt, two ounces of saltpetre, two pounds of brown sugar, one and one-half ounces of potash and four gallons of water. Boil and cool. Let meat lay two days before putting it in the brine. Let hams lay in brine six weeks, dry several days before smoking. Rub with fine salt before packing.—Mrs. T. A. Ashworth, Montrose, Colo.

## TO CURE PORK.

Put meat in barrel rubbing well with salt, putting some salt loose between joints. Put shoulders in bottom, let stand three days then make a brine strong enough to bear up an egg, pour over meat and let stand in the brine just six weeks take out, rub well with powdered borax, sugar and red pepper: hang and smoke with clean corn cobs.—A. H. Barbero.

## REMEDY for a BURN.

Boil new milk: add cold water to store starch sufficient to dissolve it, stir this mixture into the hot milk, making it the consistency of thick cooked starch, spread on cloth, let cool and apply. Will produce ease, also prevent blistering if used immediately.—Aunt Jane Simkins.

## FACE LOTION.

One ounce of bay rum, one ounce of flake white, one-half dr. of glycerine, four ounces of rain water. Most all the ladies use it, but none want to own it.

## BEEF TEA.

Two pounds beef chopped fine without fat or bone, one-half cup of cold water: place in a jar in a kettle of cold water, simmer four hours.—Dr. G. L. Knowles.

## TUTTI FRUTTI.

Put one pint of best brandy into a jar that will hold one gallon. Into this put equal quantities of fruit and sugar: one usually begins with strawberries, stir now and then as the sugar will settle to the bottom; do not use bananas or fruit that is very seedy.—Mrs. Tom Henney, Latrobe, Pa.

## CHERRY BUTTER.

Put cherries on to cook with the pits in and when done drain off the juice and rub thru a fruit sieve, to each cup of pulp add one cup of sugar and boil twenty minutes. The addition of some good cooking apples improves it.—Mrs. Beulah Nelson.

## WINES.

Left over juices can be utilized into wines and kept for any length of time by adding one-third water then three pounds of sugar to each gallon. Put in bottles but do not seal until it is thru hissing then it can be drawn off clear and corked tight. Some fruit requires more sugar so sweeten to suit the taste.—Mrs. Flora Clark.

## SUN KISSED CHERRY PRESERVES.

Pit and drop the cherries in a pail of cold water and let stand until you have two quarts seeded, drain thru a colander: turn with about equal parts of sugar into a preserving kettle and put on the stove to heat; when just scalded pour out on platters and set in the sun to preserve for one or two days according to heat: put in jar and seal.—Miss Lettie Branting.

## APPLE BUTTER.

Wash, core and cut up the apples but do not peel. Stew until tender in enough water to cover: rub thru colander and to each pint of pulp add hardly one-half pint of sugar: stir well, put into stone crock and cook in a slow oven till thick: flavor with a little cinnamon. As good as when made with cider.—Mrs. Lucinda Jones.

## PREVENTATIVE for CHOLERA.

Or to keep chickens always well. One pound copperas, one

ounce of sulphuric acid, one gallon water dissolved together, put two or three tablespoons of this mixture in drinking water twice a week.—Newton C. Westerfield, Philadelphia, Pa.

#### FUEL SAVING.

Shake down fire well in German Heater or hard coal burner, take out ash pan and put in its place your pan of biscuit with next size larger over top: your roast of beef or pork, spare ribs or young chicken: when you take out to put in potatoes or dressing, turn meat over. Half of a pig shoulder will boil roast in three hours very well in your base burner this way. I've done these many times. Mrs. Carrie Jones.

#### PENNSYLVANIA DUTCH COOKED SLAW.

One-half medium head or one small head of cabbage, slice or cut on cutter (not chopped) making about a quart loosely thrown into a pan, about one-fourth pint of hot water, one-half teaspoon of salt; let it cook, boil rather briskly five to ten minutes, add one level tablespoon of butter, when melted put in three or four tablespoons of sour cream, same of vinegar and before it begins to boil again one teaspoon of flour scattered loosely over, stir let boil, when the gravy seems thick, remove from fire. Upon putting in dish for table make three layers with a tablespoon of sugar on each layer.

N. B. Cream from a condensed milk can will do. —Mrs. Rudolph Jones, deceased.

#### CORN SALAD.

Cut corn from one dozen ears of corn, four onions and two green peppers chopped fine, two tablespoons each of salt and ground mustard, one cup of sugar and two quarts of vinegar. Mix all together and cook till corn is tender and seal air tight while hot.—Mrs. Lela Strode.

#### BAVARIAN CREAM.

Whip one pint of cream to a stiff froth; this should make two quarts; if too rich to whip add a little milk. Make a

custard with the cream that drains from the whip, adding milk enough to make one pint, one scant cup of sugar, one-half box gelatine softened in cold water and one teaspoon of vanilla. Cook one minute and strain into broad pan set in ice water. Watch it carefully and as soon as it begins to thicken, add the whipped cream, folding it in as in omelet. Nuts and fruits of any kind may be used. Fresh strawberries are especially good, marashino cherries add a great deal to the cream if used with other fruits.—Miss Lola E Foster.

#### HOUSEHOLD HINTS.

If vegetables have scorched in the kettle just set the kettle in a pan of cold water and almost all of the burnt taste or odor will be removed.

In cooking any kinds of drop dumplings if you will leave the cover off a few minutes and then cover close for ten minutes your dumplings will always be light.

Eggs that are frozen and bursted will become like fresh and fit for use by putting them into boiling water.

Rust spots of any kind will disappear by wetting them in lemon juice and salt and lay it in the sun, the second application may be necessary.

#### FLOAT.

Put one quart of milk on the stove, while it is heating, separate the whites and yolks of four eggs: to the yolks add a little cold milk and one-half cup of sugar with a pinch of salt, beat thoroly, drop in the scalding milk spoonsful of the beaten whites for a few minutes, then remove them and stir in the mixture and it will soon thicken, remove from fire, flavor and pour over it the whites, sit in a cool place, serve in cups or glasses. A small spoonful of corn starch is a good substitute for an egg.—Shelley Clark.

#### BRAN BISCUIT.

One quart of bran, one pint of flour, one pint of sour milk, one teaspoon of soda, salt, eight tablespoons of molasses. Very palatable and a fine remedy for constipation.—Mrs. Robert Housh, Galesburg.

## BUNS.

Three cups of sweet milk, one-half cup of lard, one-half cup of sugar, a little salt, boil all together and when cool enough add one cake of yeast: dissolve yeast in little warm water, make a sponge with flour and set to rise. When light add flour to make a stiff dough, allow to rise again and when light bake in moderate oven twenty minutes.—Mrs. B. F. Johnson.

## PINT CAKE.

One pint of cream, one pint of sugar, two pints flour, yolks of three eggs, one and one-half teaspoons of soda, one teaspoon each of cloves, cinnamon, allspice and nutmeg. Bake in two square bread pans. For filling use the whites of three eggs beat stiff, cook a small pint of raisins and add to the whites of eggs with one cup of sugar.—Mrs. L. P. Darnell, Atlanta, Mo.

## GOLD AND SILVER CAKE.

For the silver cake—Cream one-fourth of a cup of butter, one cup of sugar, one-eighth of a cup of milk, one and one-half cups of flour sifted with one teaspoon of baking powder flavor with lemon extract, add beaten whites of four eggs.

For the gold part—Cream one-half cup of butter and one cup of brown sugar, yolks of four eggs, one-half cup of milk and two cups of flour sifted with one and one-half teaspoons of baking powder, flavor with vanilla.

This is to be a layer cake, first a layer of silver and then a layer of gold.—Mrs. Chas. Tasker.

## MOCK ANGEL FOOD.

Set one cup of milk in a double boiler to heat to boiling point, sift together one good cupful of flour, one cup of sugar, three teaspoons of baking powder and a pinch of salt, sift four times into this, pour the cupful of boiling milk and stir smooth then put in the whites of two eggs; do not stir or beat eggs in mixture fold them in carefully till well mixed, flavor with vanilla. Do not grease the pan, bake in a moderate oven not too fast.—Mrs. Marvin Jones.

## FRUIT DROPS.

Two cups of sugar, one cup of butter or lard, three eggs, one cup sour milk, one teaspoon of soda, one teaspoon each of cinnamon and cloves, one cup of chopped nuts, one cup of chopped dates or raisins, four cups of flour. Drop spoonsful in baking tin instead of cutting as for cookies.—Mrs. Guy Williamson.

## DOUGHNUTS.

One cup of granulated sugar, one cup of sweet milk, four tablespoons of melted butter, two eggs, three cups of unsifted flour with three teaspoons of baking powder, one-half teaspoon of salt, one teaspoon of vanilla. add sufficient flour to roll out, sugar while warm.—Mrs. A. M. Ritchie. Rapatee.

## APPLE CAKE.

One and one-half cups of unsweetened apple sauce, one cup of sugar, one-half a cup of butter, one teaspoon of cinnamon, cloves and nutmeg to taste, one-half cup of mixed candied citron, orange and lemon peel chopped fine, one-half cup of raisins and a few currants, flour to make a stiff batter. Use ordinary frosting.—Jas. C. McKee.

## PRINCE of WALES LAYER FRUIT CAKE.

One cup of brown sugar, two-thirds cup of butter, yolks of three eggs, one-half tablespoon of soda, one pint of sour milk, three level cups of flour, one pound of raisins and one heaping cup of any kind of nuts ground together. If the raisins are not at hand use any kind of fruit. Bake in layers and use any kind of filling or icing preferable. This receipt is one of a professional bakers.—Mrs. Addie Lewallen.

## PORK CAKE.

One pound of fat salt pork, one pint of boiling water, two and one-half cups of sugar, one and one-half cups of sorghum molasses, one pound each of raisins and currants, one tablespoon of soda, one small tablespoon each of cinnamon, cloves and allspice, one nutmeg, 10c worth of brandy, flour to make very stiff, usually about four pints of soft wheat flour after sifting once.—Mrs. Ora Darnell Hawley, Marionville, Mo.

## POTATO CAKES.

Take one quart of left-over potatoes, add one-half cup of milk, one beaten egg, two fair sized onions, a little salt, one tablespoon of flour, stir all together, then make into cakes, roll in flour, fry brown in hot butter.—Miss Edna Way.

## TOMATO SOUP.

One quart of tomatoes, let them get hot not boiling, add pinch of soda, as soon as they have foamed turn into seive and strain thru, add milk and thickened, butter, salt, pepper and onions to taste a little cooked rice added improves the soup.—Mrs. Grace Foster.

## HAM SCALLOP.

Two cups of boiled ham ground fine, six hard boiled eggs' when cold separate whites from yolks and chop fine. Make a thick cream sauce of two tablespoons of butter and four of flour: cook until smooth then add one pint of sweet milk; when thick season with salt and pepper. Butter baking dish putting in a layer of sauce first then add, in succession ham, yolks of eggs, whites and top layer of sauce, dust over with fine cracker crumbs and small pieces of butter. Bake until brown about half an hour.—Mrs. Chas. Way.

## CHICKEN PIE.

CRUST—Two cups of flour, one teaspoon of salt, two teaspoons of baking powder, two tablespoons butter, one cup of milk, pour over top of chicken.

GRAVY—Two tablespoons butter, three tablespoons of flour, one cup of milk, three cups broth.—Mrs. Mary Gray Rapatee, Ill.

## MOCK DUCK.

Two slices of veal about three-fourths inch thick, fasten together with a tooth pick and stuff with any dressing desired, place in skillet with one-half of a cup of butter; brown on both sides with a quick fire, then cover and set back to simmer for forty-five minutes to an hour. Mrs. A. E. McKee, Spokane, Wash.

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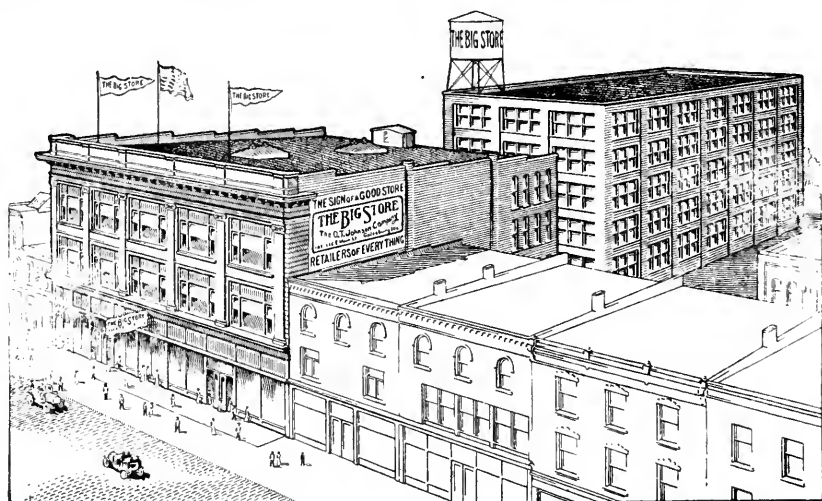
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Groceries are your biggest item of living expenses—hence you watch the cost closely.

You may have tried to "cut the cost of living" in many ways and failed to find a satisfactory method.

Here is a way by which you can save one third of your grocery money each month and at the same time have better food than you have ever had before.

Buy your groceries at wholesale prices from our big pure food grocery department. When the first shipment arrives at your home you will be astounded at the saving you have made. You will check over each item, compare our prices and quality with the prices you have been paying and the goods you have been getting. We know you will be pleased. We know what has been the experience of thousands of others who are now our regular customers.

All our goods are absolutely pure and scrupulously clean.

Samples of every article we sell are tested in our laboratories to make sure that they are fully up to our high standard of purity and wholesomeness. What other grocery stores exercise so much care? Where else can you be so thoroughly protected? Our groceries are always fresh. The demands upon our grocery department are so heavy that goods never remain in stock long. For example, our sales run as high as thirty tons of rice a day, two car loads of prunes a day, a car load of raisins a day, thousands of pounds of coffee and tea daily; no merchandise remains long on our shelves growing stale and collecting dirt and dust. Everything in covered, all goods are packed and handled by automatic machinery and no human hands ever touches them. If space permitted, we could give hundreds of reasons why you should buy your groceries here even if you did not save a cent.

## SEND FOR OUR BIG FREE GROCERY LIST.

We issue a brand new grocery list every two months. It will cost you nothing to write to us and tell us to put your name on our books to receive each issue of this list. It will prove a big "money saver" for you.

## REDUCE ALL YOUR EXPENSES IN THIS EASY PLEASANT WAY.

Over 2,000,000 satisfied customers fill every need from our big store. Why? Because they are getting the best and most satisfactory merchandise. From the leading merchants of the world we buy our goods. Therefore, it is the best that the market of the world affords that our customers get, and, besides, they save from 20 cents to 50 cents on every dollar's worth of goods they purchase. "How can you give such splendid values for so little money?" is the question we are asked every day.

Here is how we do it.

We buy everything from the sources of supply. We buy amounts so great that the figures would astound you. For instance, we buy and sell in one year 6 miles of baby carriages, 30 miles of bicycle tires and enough "crash" to span the continent several times. This, of course, means low prices—"rock bottom" prices to us. Then we sell direct to you withoutly one small, legitimate profit added.

Safety is yours when you buy from us. A guarantee—a broad, liberal guarantee that takes away the element of risk—is your safeguard. Here is how we eliminate the element of risk—we guarantee every purchase will meet your every requirement. If for any reason it does not, we will make any exchange or alteration you wish or refund your money. Furthermore, we will repay you any transportation charges you have had to pay. Fair, square dealing and satisfaction guaranteed is and always has been our policy.

## HERE ARE A FEW OF THE MANY SAVING OPPORTUNITIES WE OFFER

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|---------------------|-----------------------|--------------------------------|
| Paints              | Men's Fur Coats       | Circular and Drag Saws,        |
| Pianos, Organs,     | Sewing Machines.      | Women's Fashion Book,          |
| Trunks, Roofing.    | Gasoline Engines,     | Rain Coats, Rubber Coats, etc. |
| Vehicles, Furniture | Cream Separators,     | Tombstones, and                |
| Incubators,         | Building Material.    | Monuments                      |
| Wall Paper.         | Stoves and Ranges.    | Men's Ready-Made Clothing,     |
| Typewriters,        | Underwear Samples.    | Women's Furs,                  |
| Grocery List,       | Automobile Supplies.  | Dry Goods,                     |
| Feed Cookers,       | Bicycles—Motorcycles. | Muslin Underwear,              |
| Tank Heaters,       | Baby's Dress and      | Millinery.                     |
| Wire Fencing.       | Toilet.               | Men's Made-to-Order            |
| Carpets, Rugs       | Women's Tailored      | Clothing                       |
| Building Plans,     | Suits                 | Spring Fashion Book            |
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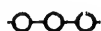
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